

689  
THE NATIONAL

SEPTEMBER 3, 1960

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Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

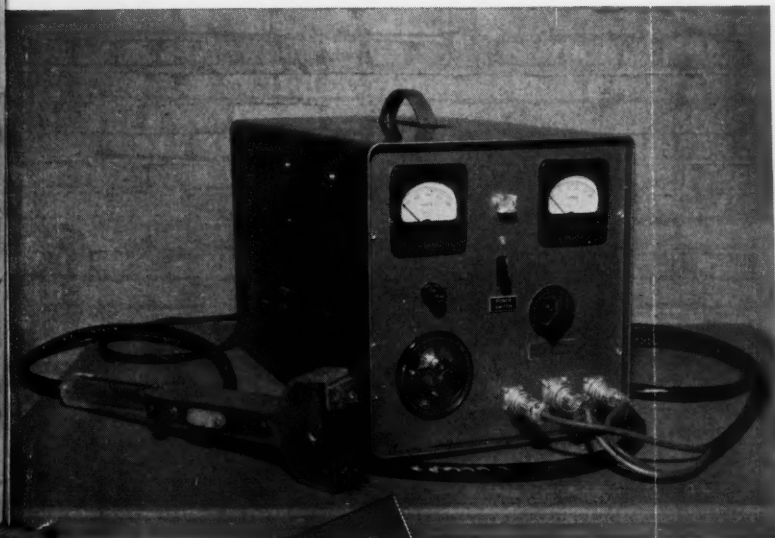
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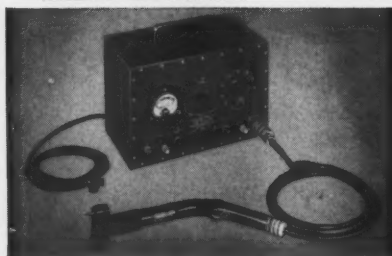
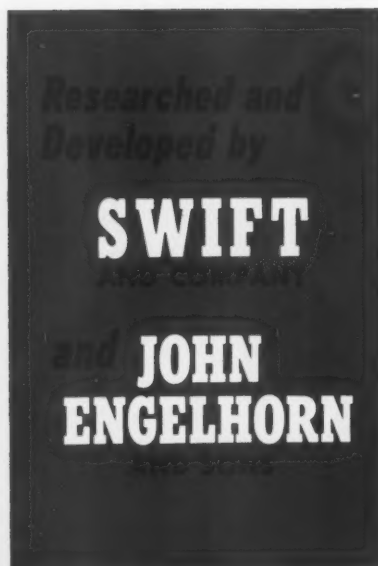
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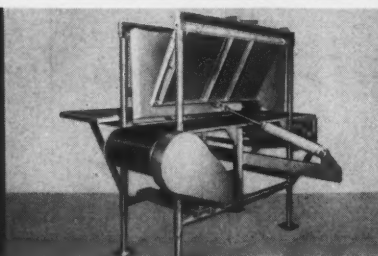
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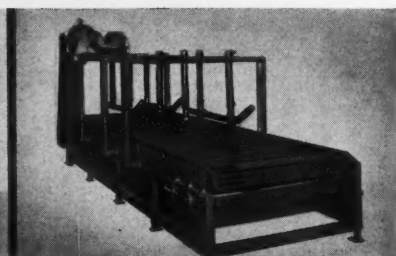
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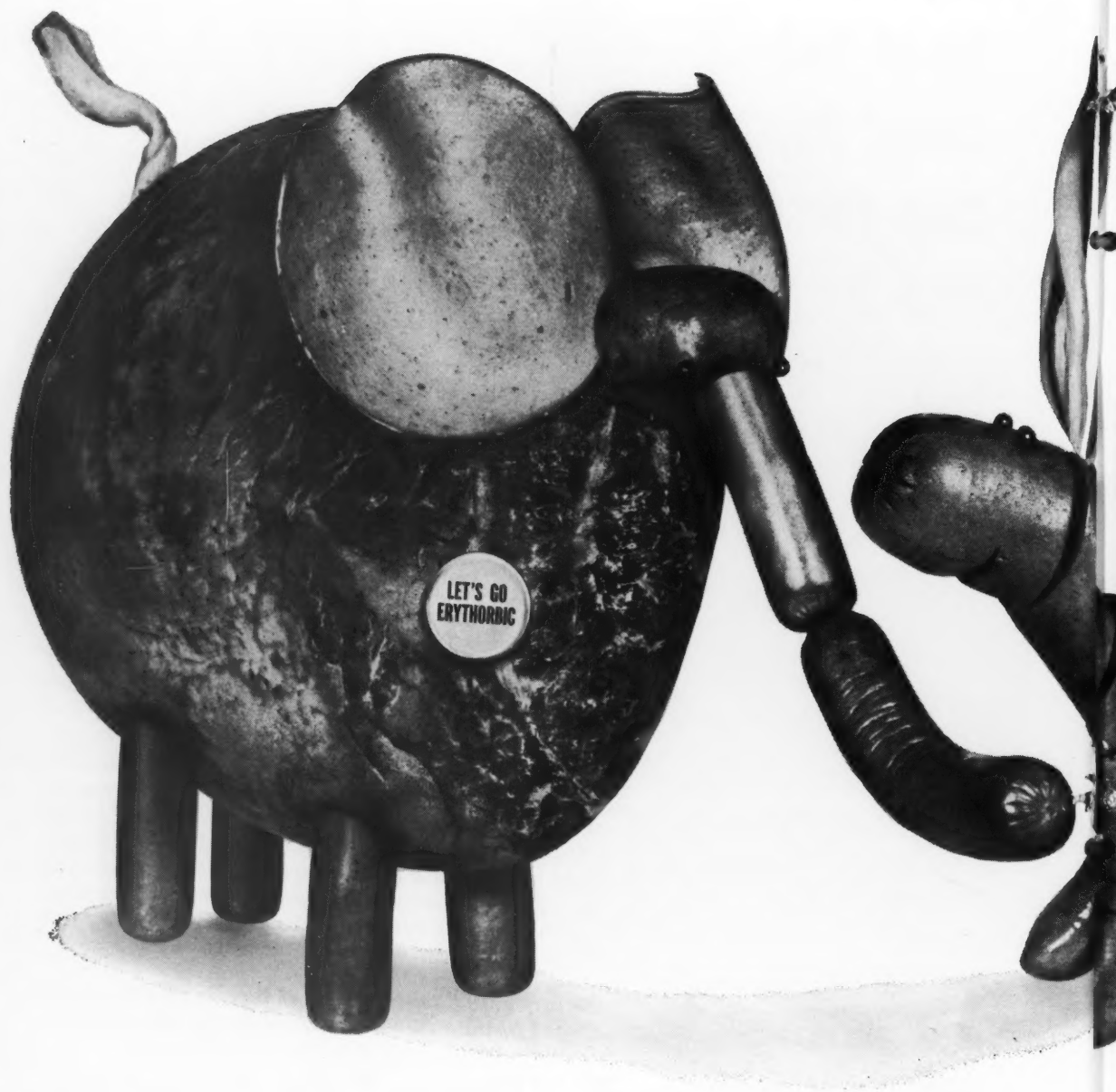
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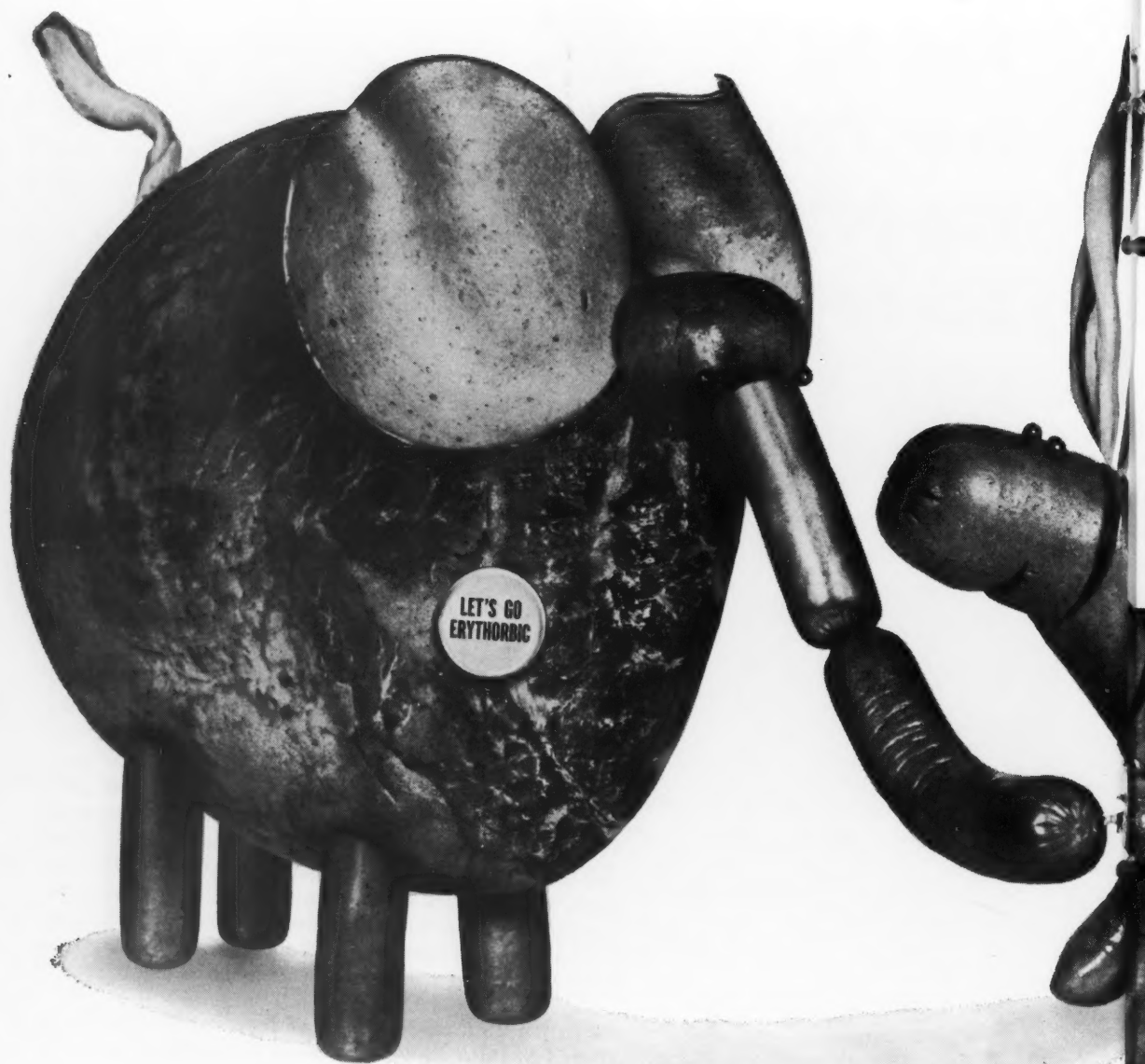
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VOLUME 143 SEPTEMBER 3, 1960 NUMBER 10



# THE NATIONAL Provisioner

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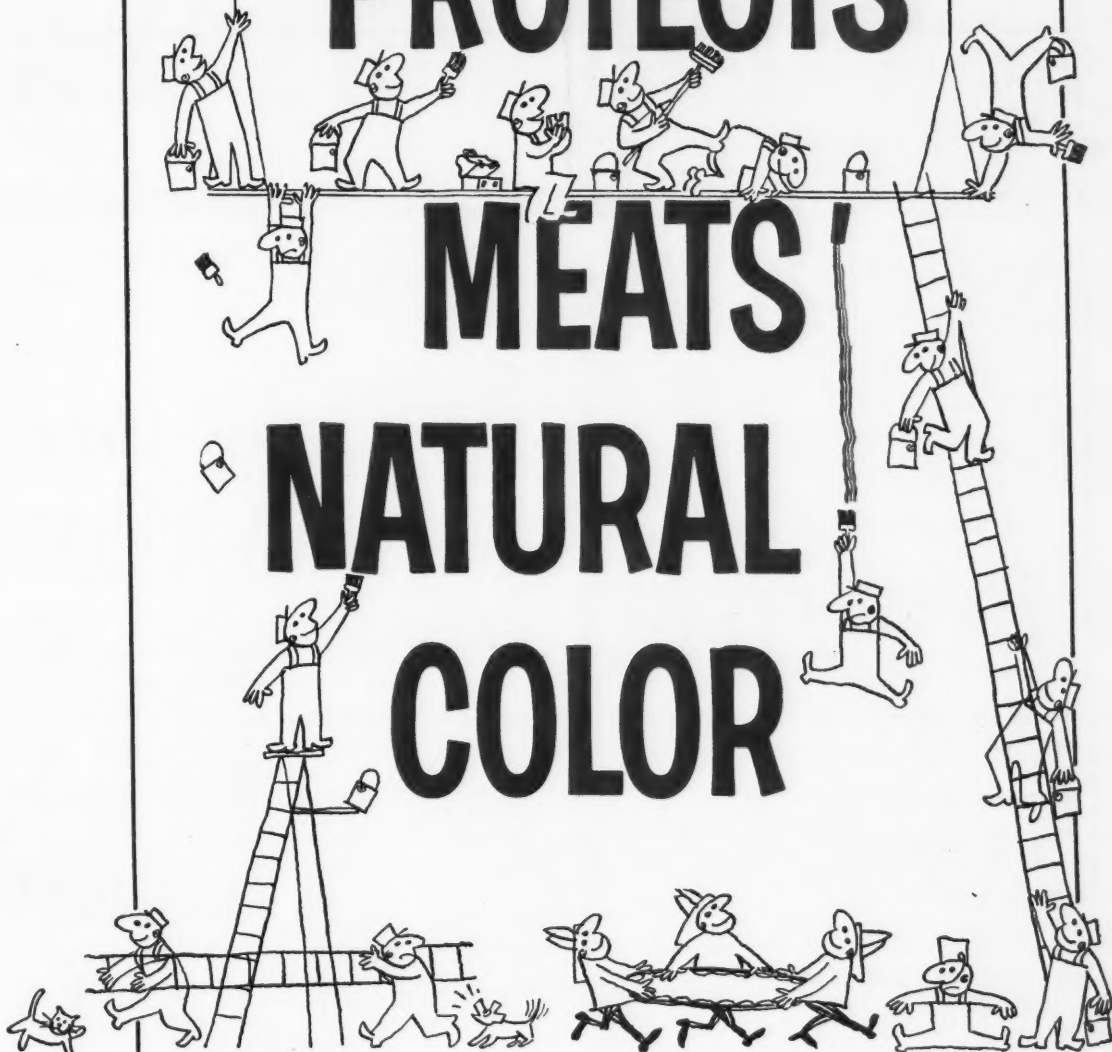
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The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

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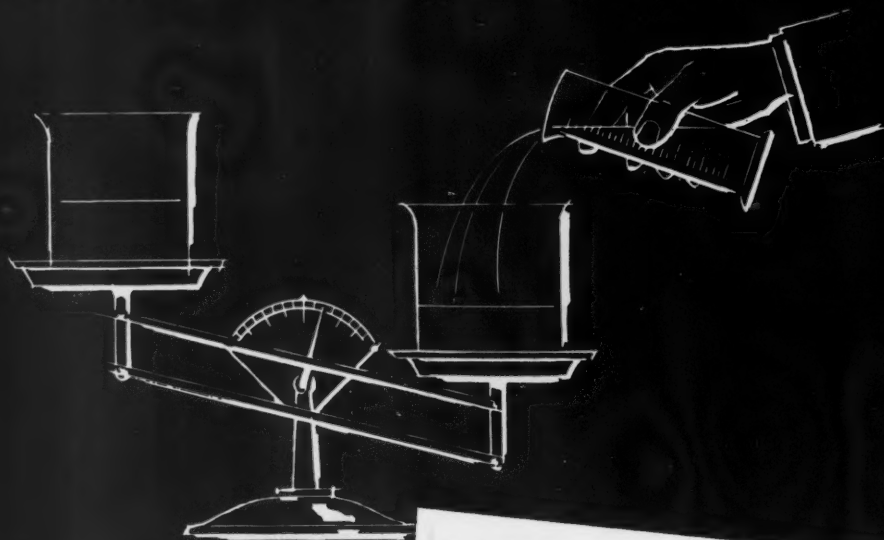
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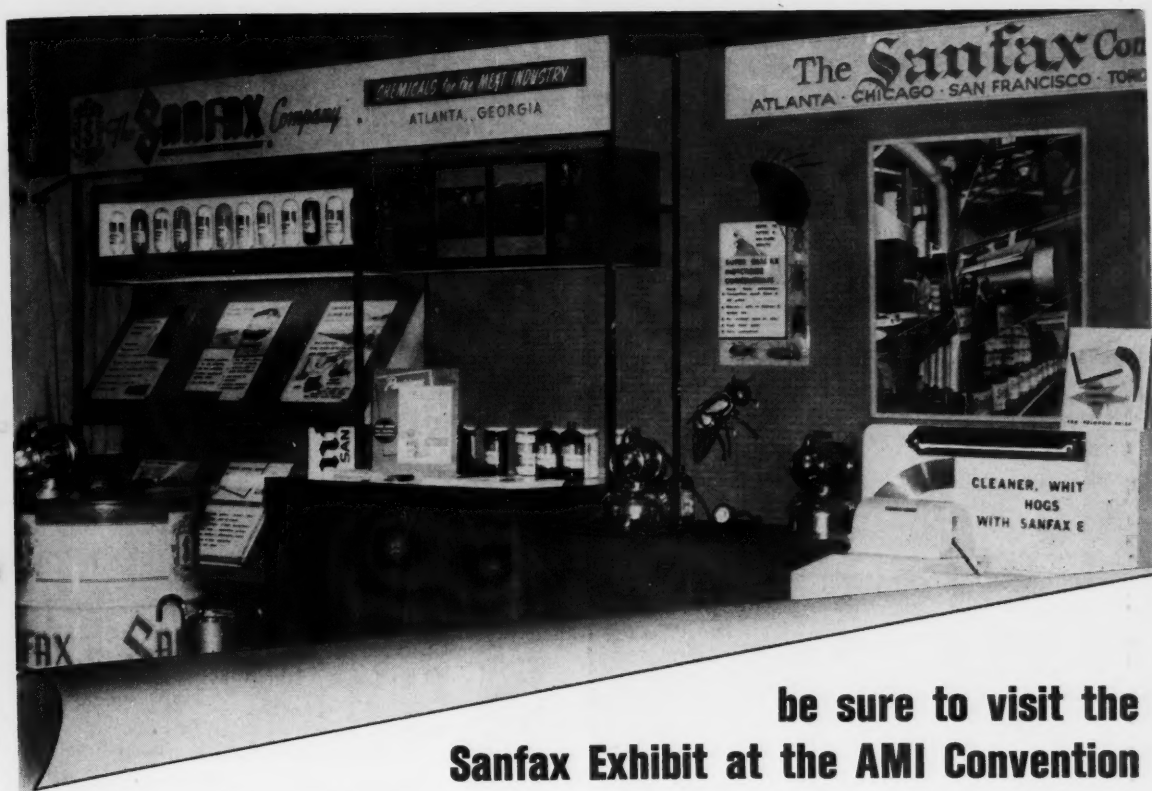
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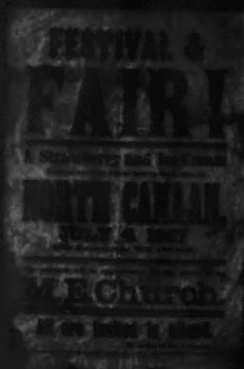


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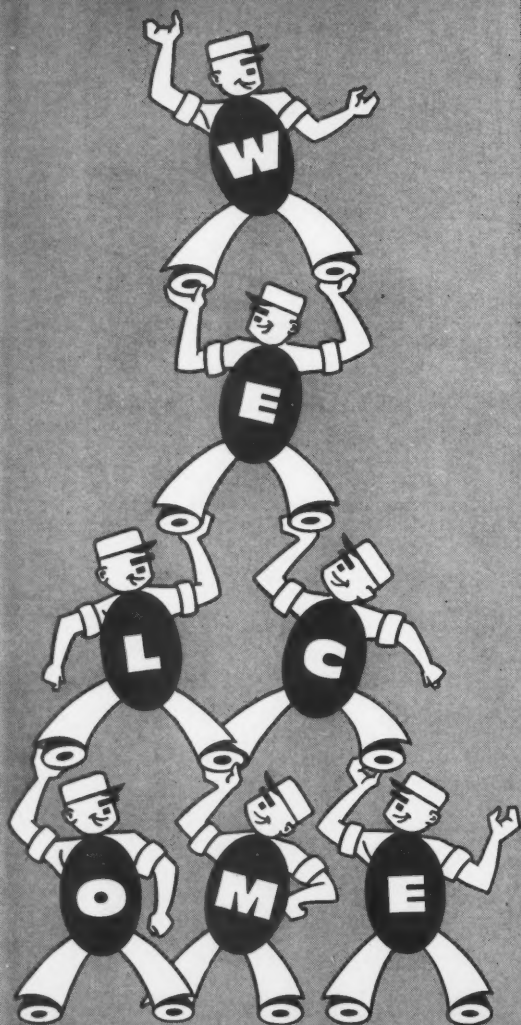
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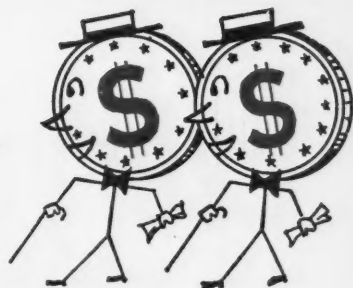
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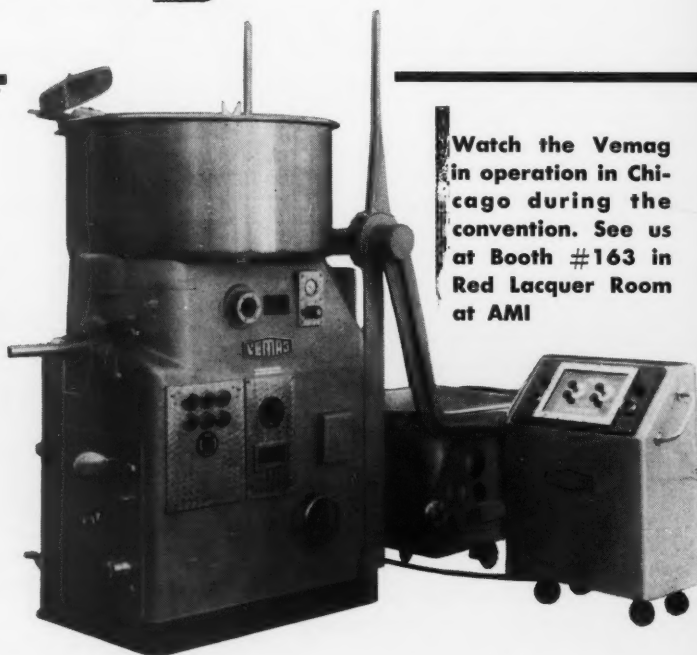
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JOBS EQUALLY WELL

**VERMAG**

**G-250**

The G-250 can be set up in minutes simply by connecting it to an electrical outlet—no water or air connections necessary.

Let us show you how this outstanding equipment can give you better products, increased yield and big labor savings.



Watch the Vermag in operation in Chicago during the convention. See us at Booth #163 in Red Lacquer Room at AMI

- No air pockets in the finished product, due to vacuum attachment
- Improves product appearance
- Control of filling pressure by new stuffing system
- No smearing
- Utilizes your casings much better
- Savings in time and money by eliminating vacuum mixer
- Reduced drying time on dry sausage
- Has its own labor-saving loading device
- Simplicity and ease of operation and maintenance

WRITE OR PHONE:

**ROBERT REISER & CO., INC.**

FOOD EQUIPMENT DIVISION

253 Summer St., Boston 10, Mass.

Hubbard 2-1225

Distributors for Metropolitan N.Y. Area  
LUCAS L. LORENZ, INC., 80 Gerry St.,  
Brooklyn 6, N. Y.

Distributors for Middle West and South  
PHIL HANTOVER, INC., 1717 McGee St.,  
Kansas City 8, Mo., Victor 2-8414

Distributors for Great Lakes Region  
SHARP TOOL SERVICE CO., 5401 W. Lake St.,  
Chicago 44, Illinois

Distributors for West Coast  
S. BLONDHEIM CO., 425 Third St.,  
San Francisco, Calif., SUtter 1-1892

*At Last !  
A Common Sense  
Approach to*

*BACON PACKAGING*

**the  
Roll Back  
System**

*it's unique !*



*Integral*

PACKAGING COMPANY

# *it's YOUnique!*

## *more of what You want!*

NOW . . . YOU Can Have Fully Automatic Bacon Packaging With Advanced Window Style Carton At Less Cost Than With Any Other Method!

*The YOUUnique Roll-Back System is specifically designed and engineered . . . both the machine and the carton . . . with precisely what YOU want and have asked for in bacon packaging! The Roll-Back System produces the most acceptable style package on a fully automatic, labor-saving, time-saving machine at high production speeds AT LESS COST THAN ANY OTHER METHOD!*

# Roll Back System



**"ROLL-BACK" CARTON FEATURE  
PREFERRED BY 55% OF HOMEMAKERS!**

According to consumer survey, the "Roll-Back" feature of window style carton is preferred by the majority of shoppers. The ingenious "Roll-Back" flap and lock-in lid gives the housewife a truly convenient, re-usable package!



**Slice and Package  
No. 1 and No. 2 Grades  
Simultaneously!**

Because cartons are fed at ejection end of slicer, you can package #1 and #2 grades at the same time on the same line without confusion or interruption of production!

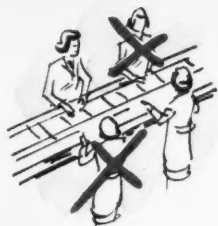
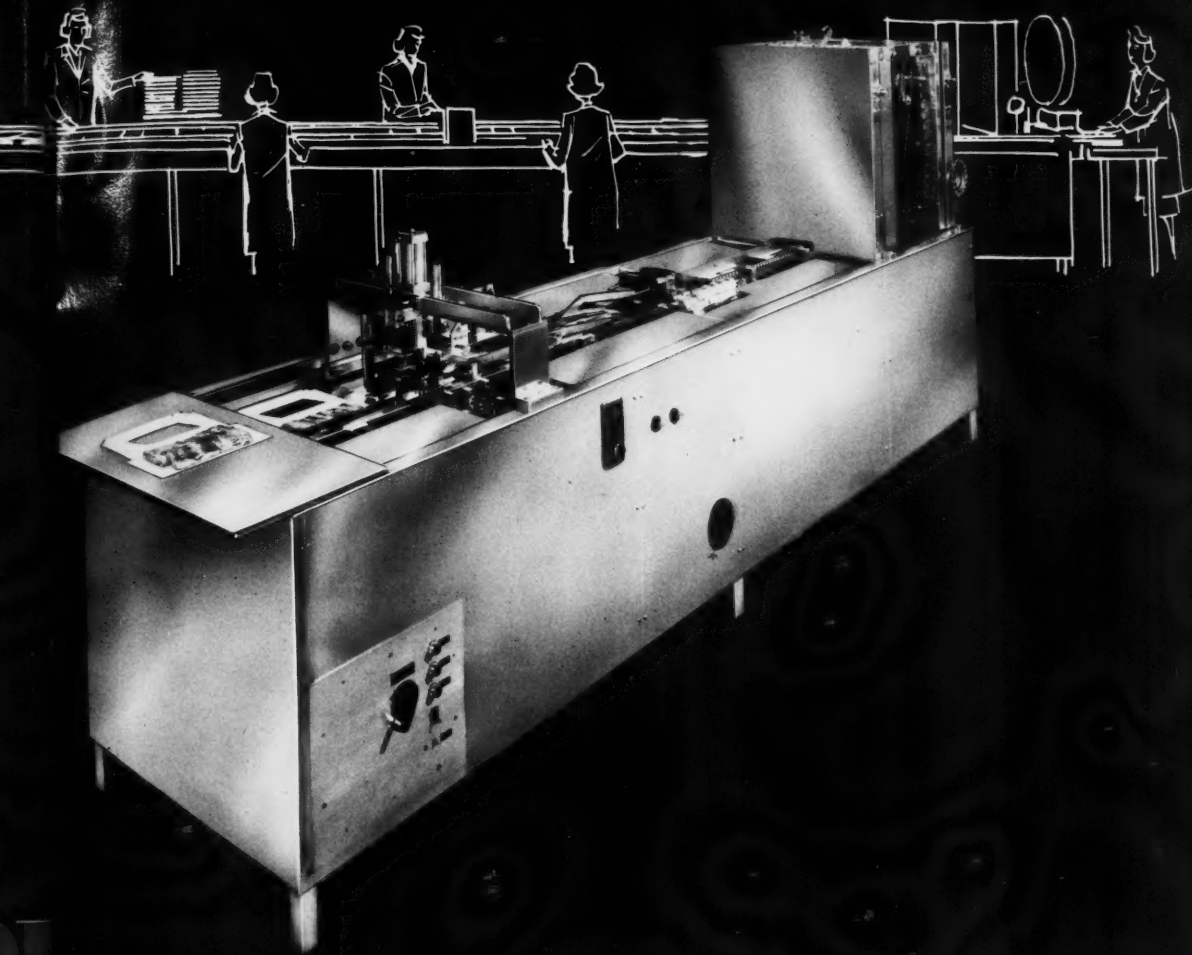


**Integral**

**PACKAGING COMPANY**

**NOW! ..S**





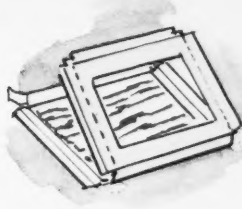
### Reduce Labor Cost!

With the Roll-Back System, only six people are required on the line . . . TWO less than with other similar methods AND at top speed of your slicer, too! In addition, the Roll-Back machine requires minimum of maintenance . . . provides high speed, smooth flow from grading station to case-off with minimum supervision!



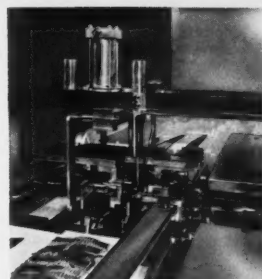
### Lower Carton Cost!

The Roll-Back Carton actually costs less than any other similar package! And, you get larger "window" area, more sturdy construction, elimination of "wicking" with fold-in flap under perforation!



### The Package Forms AROUND the Bacon!

Now you can eliminate costly, awkward stuffing of "trays", grease smeared "windows", end trimming and bulging packages!



### Color Coded Adjustments Permit Size Change-over in Less Than 4 Minutes!

A new educational feature found only on Roll-Back! All adjusting parts for package change-over are numbered to coincide with carton size and are color coded in anodized red! All parts for "fine" adjustments are color coded in anodized blue! Saves "down" time.

**YES HERE, FINALLY, IS THE COMMON SENSE, LOW COST APPROACH TO BACON PACKAGING!**

**..SEE THE ROLL BACK SYSTEM IN ACTION**

# You are invited

*to visit our Hospitality Suite*

*Rooms 779-80 in the Palmer House*

*during the AMI Annual Meeting.*

*A special Movie demonstration*

*of the Roll Back System will be shown.*

*See the system that's really YOUNique . . .*

*planned with YOU and YOUR Profits*

*in mind all the way.*

PRINTED IN U.S.A.



## Integral

PACKAGING COMPANY

BOX 518

55 EAST HICKORY ST.

• CHICAGO HEIGHTS, ILL.

**FIRST SPICE**



*New Super*

**Tietolin<sup>®</sup>**

**ALBUMINOUS BINDER  
AND MEAT IMPROVER**

# MAKE FORMULA CHANGES...

**...and still keep quality at high peak**

Don't let profits slip through your fingers when bull meat and beef prices are sky high! Reduce bull meat and lean beef with low cost pork trimmings and Super Tietolin and still maintain your binding.

Customers' statements: "2% increase in yield over and above qualities and yield of old Tietolin." That's the miracle of the sensational all-new Super Tietolin.

Approved for use in Federally inspected establishments.

Sole Manufacturers of the Famous



**FLAVOR-LOK** — Natural and Soluble Seasonings

**VITAPHOS** — Phosphate for Emulsion Products

**VITA-CURAID** — The Phosphate Compound for Pumping Pickle

**TIETOLIN** — Albumin Binder and Meat Improver

**SEASOLIN** — Non Chemical Preserver of Color and Freshness

**FIRST SPICE**  
*Mixing Company, Inc.*

NEW YORK 13, N. Y. — 19 Vestry Street  
SAN FRANCISCO 7, CAL. — 185 Arkansas St.  
TORONTO 10, CANADA — 98 Tyndal Drive

this is

IT

the answer to



the unique  
**Buffalo**

*Emulsifier "100"*

*—cuts meat in suspension by a continuous process...does not mash or destroy cell structure...is an emulsifier and not a mill...produces highest quality products with longest shelf life.*



#### THE HIT OF THE SHOW...

*the answer to automated quality sausage production*

**TRIBUTE TO BUFFALO ENGINEERING**—The orders placed for these new machines emphasize the well-placed confidence of meat packers in the engineering and manufacturing abilities of the Buffalo organization to meet the requirements for automation in the packing house and allied fields.



# automation

in sausage production



the new **Buffalo**  
*Continuous Filler*

—the connecting link in automation between the Buffalo Continuous Emulsifier "100" and the finished product...completely eliminates weight variations common with other machines due to pulsations and air cavitation. Handles all products...has many applications.

**SEND FOR COMPLETE DETAILS TODAY...**

Bulletin 1 describes the Buffalo Continuous Emulsifier "100". Send for a copy.

Bulletin 2 describes the Buffalo Continuous Filler. Send for a copy.



# Buffalo

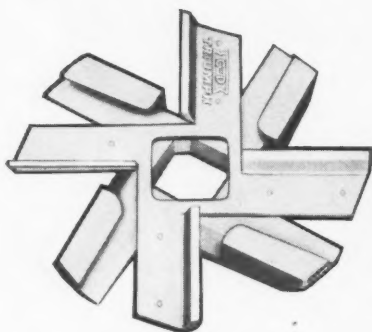
*machines you can depend on*

**JOHN E. SMITH'S SONS CO. • 50 Broadway, Buffalo 3, N.Y. • Sales and Service Offices in Principal Cities**

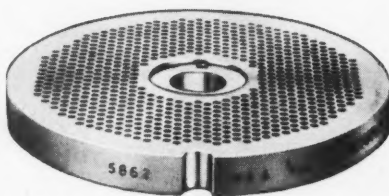
# SPECO

## Guarantees

### UNIFORM SAUSAGE GRINDS!



C-D KNIVES



C-D GRINDERS

You can't see the *extra* precision in Speco knives and grinder plates—but in more than three decades of use, these remarkable Speco products have proved their ability to outperform and outlast other knives and plates wherever they have been used.

We'd like to emphasize how important this experience and skill is to your profits.

Because we manufacture such a complete line, you need only tell us the kind of product you want to make (and the make and model of your grinder, of course). Whether it is a standard product or an unusual one, we can easily recommend the combination of plates and knives you need to do the job at lowest cost. For chunk cutting or fine emulsions

... for exceptionally clean cuts on rough cuts ... for tough and sinewy meat or for fat ... there is always a standard Speco plate and knife backed by the amazing Speco 5-year guarantee.



let us show you how we can  
cut your grinding costs now by  
reducing down-time, by  
lowering your grinding costs,  
by producing the most uniform  
grinds you have ever seen.

# SPECO inc.

THE SPECIALTY  
MANUFACTURERS

3946 WILLOW ROAD SCHILLER PARK, ILLINOIS

Write, wire  
or phone

## PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

### MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

Price .....\$7.50

### FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

Price .....\$10.00

### FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures, 1214 pages.

Price .....\$18.00

### HIDES & SKINS

A comprehensive work on rawstock for leather, covering takedown, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price .....\$8.75

### MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.

Price .....\$4.50

### ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.

Price .....\$4.50

### FORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.

Price .....\$4.50



**Always perfect shapes, easy stuffing!**

# AVISCO® CASINGS

Nothing compares with Avisco transparent casings for proven quality and uniform fill. *Built-in controlled stretch* makes stuffing easier—enables casings to stay with the meats during processing—eliminates irregular shapes. Your retailers



get the full, uniform slices they want. And you get real economy through unmatched performance. Remember, too, Avisco transparent casings have sparkling clarity to show your product, and they print beautifully to identify your brand.

AMERICAN VISCOSE CORPORATION, FILM DIVISION,

426 WEST RANDOLPH STREET, CHICAGO 9, ILLINOIS

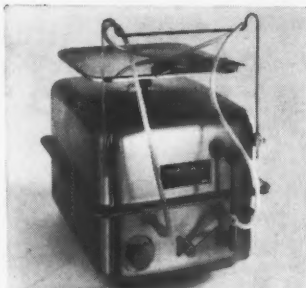
THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960



the only  
normal maintenance  
required



## for the Hagan Automatic Ham Pumping Scale



Designed and built by Hagan process control experts, the Hagan Scale is compact and easy to operate.

Just douse it every day with a bucket of hot water for cleaning. There's no other normal maintenance required. The Hagan Automatic Ham Pumping Scale's rugged, waterproof construction permits trouble-free operation under conditions of extreme temperatures and humidity.

Completely enclosed in stainless steel, the mechanism has no knife edges, no linkages and no moving parts to go wrong. Operation is pneumatic and trouble-free.

In addition to the time saved in

maintenance, the Hagan Scale also saves processing time and produces more uniform product. Once the desired percentage of pickle is set, operation is automatic—and the dual needles eliminate operator waiting time.

The Hagan Automatic Ham Pumping Scale can save you time and money. For more detailed information, phone WALnut 2-3737, or write.

**CALGON COMPANY**

Hagan Center, Pittsburgh 30, Pennsylvania

See us at the AMI—Booths 118-119  
Hospitality Room 854



DIVISION OF **HAGAN** CHEMICALS & CONTROLS, INC.





*olive loaf*



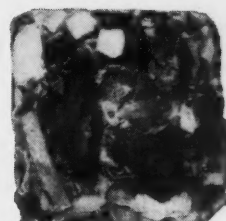
*ham and cheese loaf*



*beef sausage*



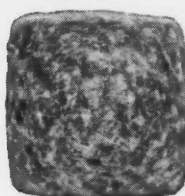
*pepper loaf*



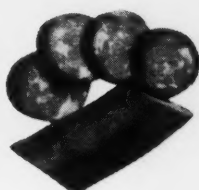
*head cheese*



*ham and cheese loaf*



*luncheon loaf*



*Polish sausage*



*knackwurst*

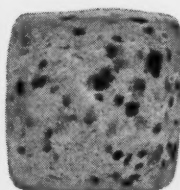


*chopped ham*

## ARE YOU TAKING ADVANTAGE OF NEO-CEBITATE® IN THESE PRODUCTS?



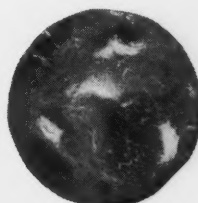
*tongue loaf*



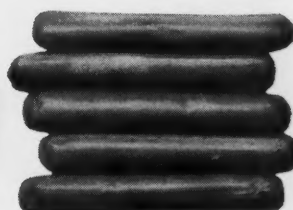
*pickle and pimiento loaf*



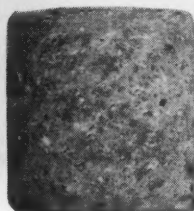
*pork roll*



*pressed ham*



*skinless franks*



*spiced ham*



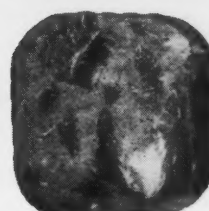
*beerwurst*



*cervelat*



*pepperoni*



*pressed ham*

Every one of these sausage items can benefit from processing with Merck Neo-Cebitate because:

- \* Neo-Cebitate provides for better, longer-lasting cure color and protects against color fade at point of sale.
- \* Neo-Cebitate improves production efficiency and increases production capacity by permitting a reduction in processing time.

These are the major reasons why most packers now cure franks and bologna with Neo-Cebitate. Why not take advantage of these benefits by processing all cured sausage products with Neo-Cebitate?

Get the full story from your Merck Sales Representative now.

**NEO-CEBITATE®**  
(Sodium Erythorbate, Merck)



**MERCK CHEMICAL DIVISION**  
MERCK & CO., INC. • RAHWAY, NEW JERSEY

# Exact Weight® Packaging Scales

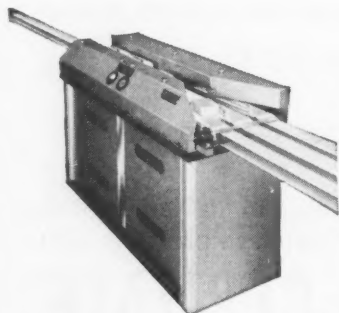
These precision scales are especially designed for low maintenance and long service life in the weighing of meat products. A special protective finish, Alomel®, combined with stainless steel parts, offers maximum resistance to corrosive elements. Write for details on these and other models made by Exact Weight, leading manufacturer of job-engineered scales for 45 years.



**SHADOGRAPH®**  
speeds weighing  
operations

**MODEL  
4133**

Up to 50% greater speed in production weighing operations is possible with this Shadograph model compared to mechanical indicator type scales. The Shadograph not only comes to rest more quickly, its sharp, shadow-edge indication provides fast, unmistakable readings from any angle. Parallax is eliminated. Model 4133, above, has capacity of two pounds with 1/40 ounce visible indication . . . two ounces of weight move indicator four inches. Request Form 3294.



**SELECTROL®**  
Automatic Checkweighers

Products are weighed, classified and sorted into separate weight groups—without interrupting production flow.

30



**MODEL 273.** Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Request Form 3304.



## THE EXACT WEIGHT SCALE CO.

915 W. FIFTH AVE., COLUMBUS 8, OHIO

In Canada: 5 Six Points Road, Toronto 18, Ont.

Sales and Service Coast to Coast

THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960



**MODEL 253**

## Fast, easy-to-read packinghouse scale

Sliced bacon, luncheon meats and similar products flow faster across this Exact Weight high-speed packinghouse scale. Low, compact end tower design, plus easy-to-read indication, contribute to greater efficiency and accuracy of weights. Requires no leveling for ordinary out-of-level position. Capacity one pound. Request Form 3301.



**MODEL 213.** High speed scale for packaging or checkweighing. Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Capacity 3 pounds. Request Form 3326.



that  
old-tyme  
smoked  
flavor



# BRECHTEEN

*the manufactured casing that's a "natural"*

Amazing casing! Extruded to your exact specifications for biggest savings. No waste! 50% less drying time. Greater smoke penetration. Can be pre-sewn, pre-printed, pre-tied. Always uniform. The ideal casing for all types of sausage — fresh, smoked, cooked and dry. Also for slicing products and rings. Write for complete information.

## A.M.I. CONVENTIONEERS!

*You are cordially invited to visit the*  
**BRECHTEEN HOSPITALITY SUITE**

Palmer House Suite 890

September 16-20

THE BRECHTEEN CORPORATION • 4706 S. ADA STREET • CHICAGO 9, ILLINOIS

In Canada: Independent Casing Company of Canada, Ltd., 1100 Craig Street East, Montreal 24, Quebec

In Latin-America: Address The Brechteen Corporation, 4706 S. Ada St., Chicago 9, Ill., U.S.A.



# EVERHOT

## Marking Equipment

## Effectively

## Identifies

## Your Products

## and ***SELLS*** your brand name too!

TO SEE THIS COMPLETE LINE OF  
EVERHOT MARKING EQUIPMENT  
VISIT US IN BOOTH 35

**AMI** Convention  
SEPTEMBER 16-20

**EVERHOT** Manufacturing Co.

57 S. 19th Ave. • Fillmore 3-2270 • Maywood, Ill.

## LETTERS

Following publication of the first article in a series on state meat inspection, this letter was received by the NP:

EDITOR THE NATIONAL PROVISIONER:

The meat packers of Kansas salute you on your article, "What's The State of State Inspection?" in your August 20th issue. We commend Edward R. Swem and Betty Stevens on their thorough and painstaking efforts in the compilation and presentation of the material.

For over five years KIMPA has endeavored to find the information contained in your chart covering the status of meat inspection in all fifty states. The facts we have needed are contained in this article.

In a larger sense, we feel that this article will prove a stepping stone in efforts to achieve state-wide, state-paid inspection in each of the fifty jurisdictions. There is no reason why federally-inspected plants should have their inspection cost paid by federal taxes and, at the same time, the state-inspected plants have to bear the burden of the inspection costs. As each state-inspected packer analyzes your chart, he will realize the progress made toward state-wide, state-paid inspection in other states and we feel quite certain that this will mean greater efforts by a greater number of individual packers and state meat packing associations to achieve state-paid inspection of meat.

Again, we wish to commend you and to thank you. We have long needed the information and now you have given it to us.

James W. Putnam  
Counsel-Secretary of  
Kansas Independent  
Meat Packers Association,  
Emporia, Kans.

### ANCA Schedules Broad Beef Grading Conference For Nov.

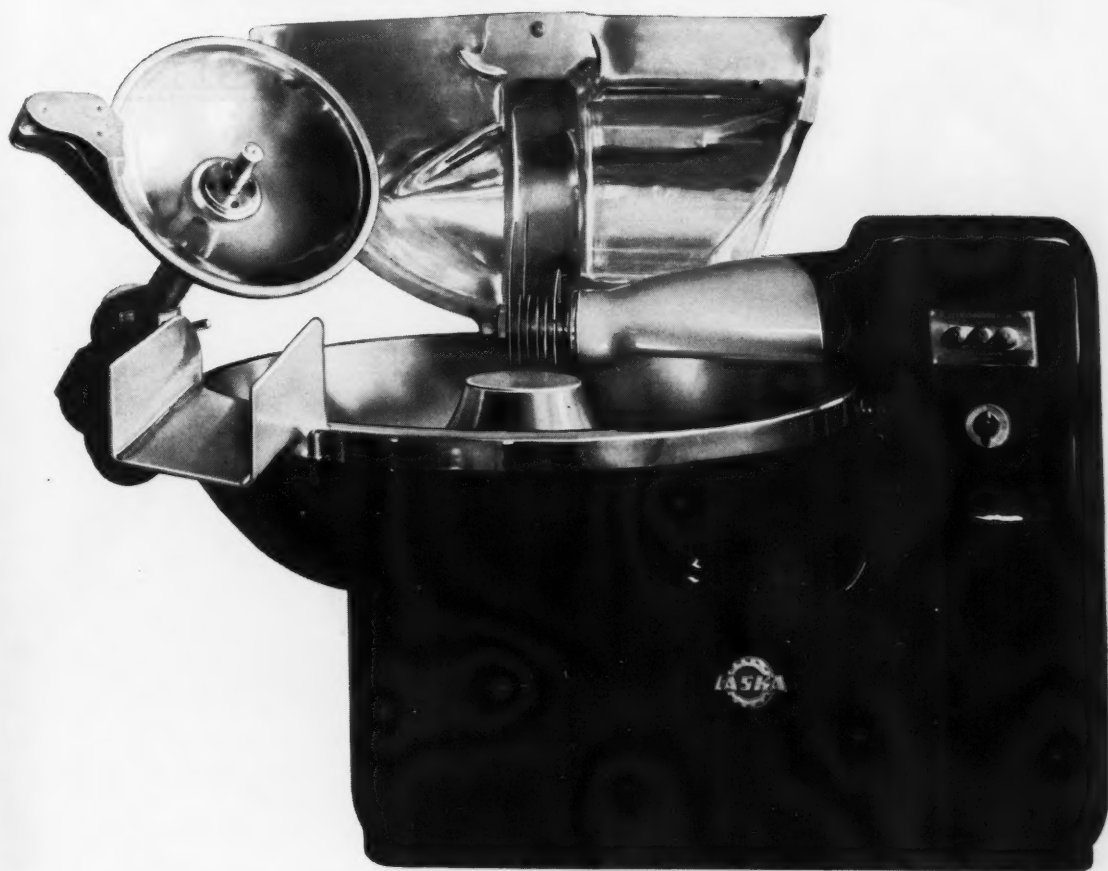
An industry-wide conference on beef grading has been announced by Dean Brown, chairman of the American National Cattlemen's Association beef grading study committee.

Sponsored by the ANCA, the conference is to be held in Kansas City, Mo., probably in mid-November.

"Beef grading is one of the most widely discussed subjects in beef cattle producing, feeding, processing and retailing circles today," Brown said. "The purpose of the industry-wide conference will be to consider current proposals and other means of improving beef grading."



# put Profit in Portion Control!



## with the **VOELKER Hi-Speed COOL KUTTER®**

Profit in Portion Control production depends on Sales. Consumer demand and volume sales naturally follow a superior product. The Voelker Hi-Speed Coolkutter®, by virtue of its "Draw-Cut" action, consistently turns out a firmer, juicier, brighter-colored product . . . does it more quickly (cuts complete batch of 20° F material in 30 seconds!) and more economically, too. That's why

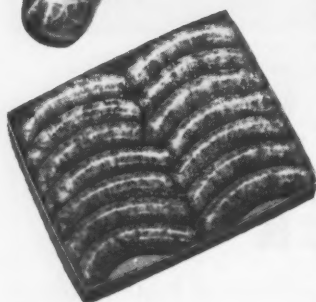
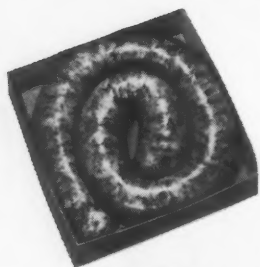
continually increasing numbers of Portion Control producers (sausage producers, too) are using the Coolkutter®. They're enthusiastic and we believe they'll tell you why. Write us for illustrated brochure and the name of the Coolkutter® installation nearest you. Better yet, see the Coolkutter® on display at the AMI Convention.

### **VOELKER & COMPANY**

TERMINAL BUILDING • 500 EAST MARKHAM STREET  
LITTLE ROCK, ARKANSAS

SEE OUR DISPLAY AT THE  
AMI CONVENTION BOOTH 42

VISIT OUR HOSPITALITY SUITE  
IN ROOMS 731-732



Ask your Cudahy Casing man how new KEYNETS can give your fresh, smoked and dry sausage new "eye appeal" and "old-fashioned" taste appeal.

Be sure and use  
**CUDAHY**  
**NATURAL CASINGS**

for every  
**SAUSAGE NEED**

A variety of  
**79**

**DIFFERENT CASINGS**

Cudahy produces 79 different kinds of beef, pork and sheep casings. You're sure to find the right casing for every sausage you make.

Every Cudahy casing is double tested — first for strength — then for uniform size.

Cudahy Natural Casings allow the smoke to penetrate deeply, seal in the wonderful juicy flavor and keep your product at peak of quality goodness.

A Cudahy Casing Expert is at  
your service to help you  
select the best casings for your products.  
Contact your Cudahy sales  
representative.

**THE CUDAHY PACKING COMPANY**  
**OMAHA, NEBRASKA**

now...handy smaller size...new features

# Tote Boxes

by WEAR·EVER



Smooth, rounded,  
easy-to-clean  
corners

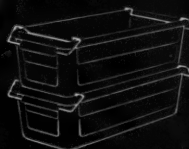
#24 Over-all Size:  
23 $\frac{3}{8}$ " x 17-1 $\frac{1}{16}$ " x 10 $\frac{3}{4}$ "

Exclusive  
Open Bead  
design

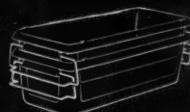


#24 avail-  
able without handles  
to fit Cres-Cor Pan Rack

Strong, smooth  
one-piece handle



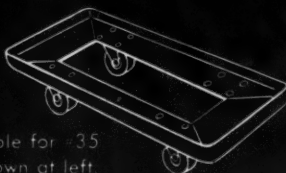
Stack  
when filled



Nest  
when empty

#35 Over-all Size:  
34 3 $\frac{1}{16}$ " x 16 $\frac{7}{8}$ " x 12"

Dolly available for #35  
shown at left



You asked for it...a smaller version of the famous Wear-Ever #35 Tote Box. It's our new #24, shown at top in the above illustration, and it's available now.

We've designed it particularly for you whose needs call for a lighter, smaller, easier-to-handle container. It is available without handles, to fit perfectly in a Cres-Cor pan rack.

This new box incorporates the same quality construction features as our standard size box—special extra hard wrought

Wear-Ever Aluminum Alloy, sanitary open bead and extra strong, double-embossed bottom.

Like its big brother, shown in the smaller photo, this new box stacks when full, nests when empty and is available with your identifying imprint on side or end, if desired.

For full information on our complete line of food handling items, call your local Wear-Ever man, or send coupon below.

Ask us about special equipment to your specifications

## WEAR·EVER ALUMINUM UTENSILS

WEAR-EVER ALUMINUM INC.  
WEAR-EVER BLDG., NEW KENSINGTON, PA.

WEAR-EVER ALUMINUM INC.  
411 Wear-Ever Bldg., New Kensington, Pa.  
GENTLEMEN: I'd like to know more about your Tote Boxes and other handling equipment.

☐ Send me your catalog. ☐ Have your representative see me.

NAME.....

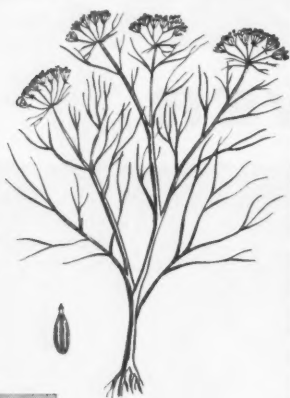
TITLE.....

Fill in, clip to your letterhead and mail today.

NEW IDEA! Wear-Ever's new Nickel Scouring Cloth. Won't scratch, won't mar, far outlasts ordinary scouring cloths. At your dealer's.



## WHICH SPICE?



### CUMINUM CYMINUM L. \*

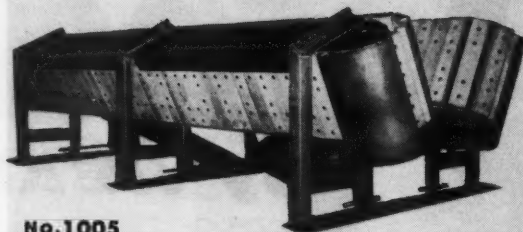
Have you noticed the increasing size of spice racks in the supermarkets? . . . Or the quantity of spice shelves and peppermills in the five and dime stores? . . . Or the food ads that include spices? These are signs of our times . . . signs of America's new taste for the spice of life. They're important signs for a sausage maker because they say Americans are becoming more adventurous about food . . . looking for variety . . . appreciative of the finer points in flavor . . . *interested in the kind of high quality sausage products that are made with Natural Spices.*

\* (CUMIN SEED)

*You Can't Improve on Nature*  
American Spice Trade Association

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## KILL TO 600 HOGS PER HOUR WITH SUBSTANTIAL SAVINGS



No. 1005

## BOSS HOG RESTRAINING CONVEYOR

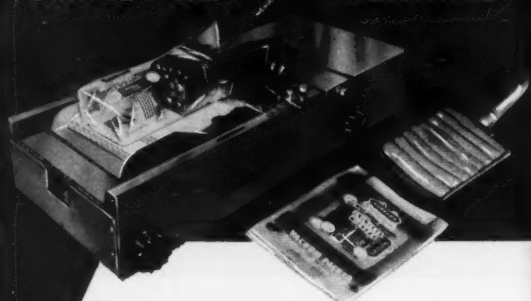
This unit is a "V" shaped restraining conveyor which supports the hogs in a quiescent upright position for application of the stunning instrument. The conveyors form a self-contained unit and are equipped with individual drives and individual motors and starter. In operation, the hogs are chuted (not shown) to the Restraining Conveyor unit. At this point the hog loses its footing and the wand may be easily applied. This unit offers proven savings at a modest investment.

Ask for detailed literature on the Boss Restraining Conveyor, Boss Cradle Restrainer and Boss Electric Shunner.

74A6

THE *Cincinnati* BUTCHERS SUPPLY COMPANY  
CINCINNATI 16, OHIO

## Now... Meat Bagging Made SIMPLE • FAST • PROFITABLE



## Tele-Sonic MEAT BAGGERS

Automatically OPEN bags for  
filling for ONE GIRL OPERATION!

Simply place a batch of bags in position and bags open automatically ready to quickly receive your product. In one fast motion, the operator inserts product and delivers filled bag to a conveyor for the closing operation.

Machines are stainless steel, engineered to give long, trouble-free service. Every meat product that can be packaged in bags (poly-cel, poly-mylar, Cryovac, Saran, Polyethylene, cellophane) can be done better with a Tele-Sonic. And there is a machine for every type meat product.

Write for illustrated literature.

Tele-Sonic Packaging Corporation

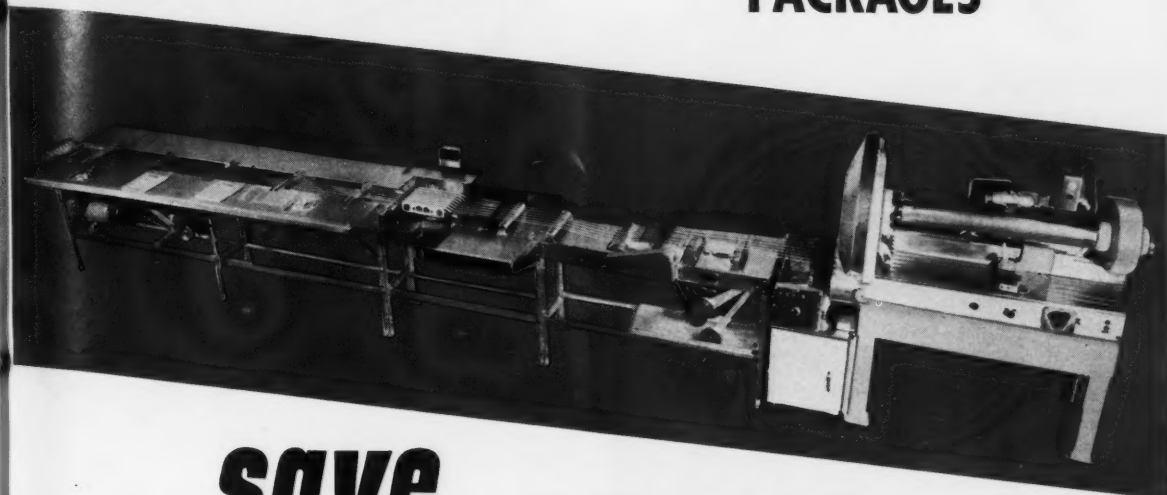
208 W. 27th Street, New York 1, N. Y.  
2715 West Peterson Avenue, Chicago, Illinois



**Cashin** INC.  
WEIGHING-WHILE-CONVEYING SLICED MEAT

IMPROVED • ELECTRONIC • AUTOMATIC

... can be used with  
**ALL NEW-STYLE  
PACKAGES**



**save**  
**\$50,000** *a year*

**WEIGHING-WHILE-CONVEYING**

- Cuts Labor Costs
- Reduces Giveaway
- Controls Production
- Improves Product Appeal
- Uses Any Style or Size Bacon Package

**CASHIN WEIGHING-WHILE-CONVEYING  
MAKES ALL OTHER METHODS OBSOLETE**

**...on each Sliced Bacon line**

... ON LABOR AND GIVEAWAY! For many satisfied users in the United States, Canada and abroad, the new, improved CASHIN Sliced Bacon Machine SAVES up to \$50,000 a year or more on each line operating 8 hours a day 5 days a week! CASHIN uses any size bacon cardboard, any style ... handles any size bellies without change ... handles bellies best from 26° to 29° ... one-half pound and two-pound as well as one-pound units ... and also thick slices. Twin speed drive available from ANCO for use when slicing thick slices (optional).

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**September 16-20, 1960**

Booths 11, 12, 13, 14 Exhibition Hall

**IN ACTION ON COLORED FILM**

Rooms 812 & 813, Palmer House

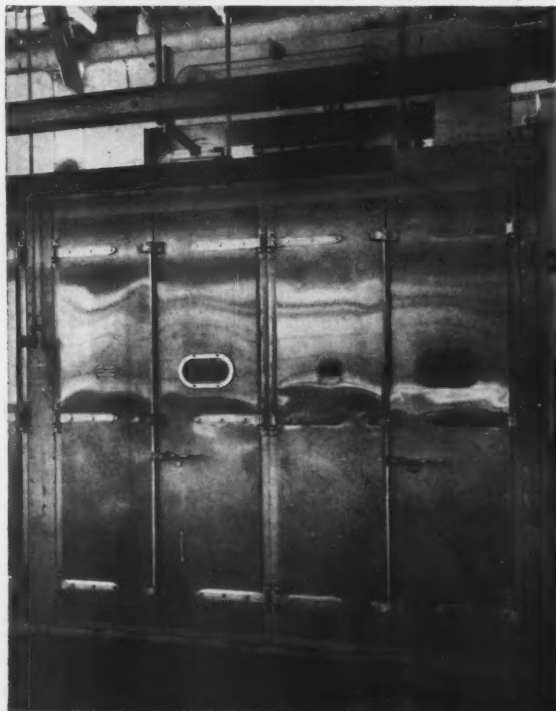
**Cashin** INC.  
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CASHIN, INC., BOX 1954, ALBANY, N. Y. • F. M. TOBIN, PRESIDENT

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- SOUND QUALITY CONSTRUCTION
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JULIAN SMOKEHOUSES — AN INDUSTRY STANDARD



This Month, we introduce DOTTLEY'S GERMAN WIENER SPICE, CAREFULLY BLENDED FROM PURE SOLUBLE SPICES. QUALITY CONTROLLED SO BATCH AFTER BATCH WILL TICKLE THE PALATES OF THE MOST DISCRIMINATING PERSONS AND MILD ENOUGH TO PLEASE THE TASTE OF KINGS (our children of course), WITH OR WITHOUT SODIUM OF ISOASCORBATE MANUFACTURERS OF PURE SODIUM OF CASEINATE, DOTLAC, SPRAY MILK SOLIDS.

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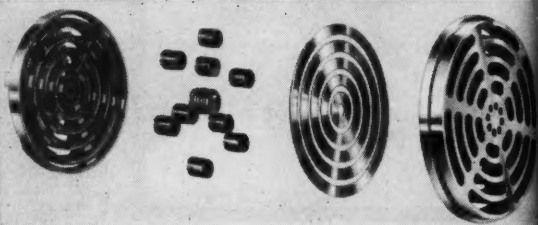
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**VOSS VALVES**  
in your  
compressors

for peak performance

(AIR • GAS • AMMONIA)



Peak performance, maximum efficiency, greater output, and lower power costs can be built into your oldest, and of course your newest, compressors by the installation of VOSS VALVES.

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- ✓ Quiet, vibration-free operation
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## Shows its true colors

Your label is your last chance to influence the housewife in your favor. Make the most of it with a Lite-Guard label by Muirson. Muirson's exclusive Kromekote heat-seal paper captures the full appeal of your product, shows it to its best sales advantage. Let your product show its true colors on a label by Muirson.

**because MUIRSON specializes in LABELS**

This page was prepared in its entirety by Muirson Label Co., Inc., San Jose, Calif.; Peoria, Ill.; and Meriden, Conn.

# WHAT'S YOUR LINE?

## OURS IS VEGEX...

The complete hydrolyzed plant protein of unsurpassed quality...

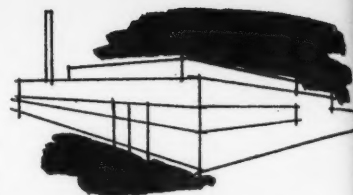
The natural way to finer flavor, longer lasting color and bloom, and the appetite appeal that **BUILDS BETTER BUSINESS**

Stop and see us at the AMI convention, at Chicago, booth 154, and at our hospitality room, No. 840.

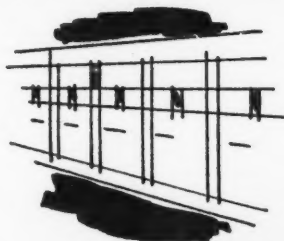
Let us show you how OUR line can improve YOUR line

### VEGEX COMPANY

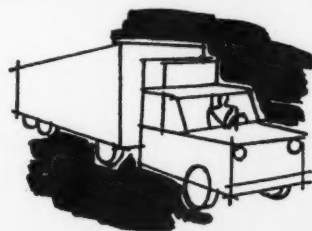
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### BUILDING A PLANT?



### INSTALLING A SMOKEHOUSE?



### HIRING A TRUCKER?

For timesaving efficiency look **FIRST** in the **PURCHASING GUIDE**, the "YELLOW PAGES" of the Meat Industry, for...

- Manufacturers' catalog pages, information on products for all departments of your plant.
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**KNEIP CORNED BEEF ROUND**

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(CRYOVAC PACKED)

**QFP FROZEN MEATS**

Quality—Flavor—Portion  
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VISIT OUR  
HOSPITALITY ROOM  
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PALMER HOUSE

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# American-made

and the world's best... in every way



**NEVERFAIL**  
*Pre-Seasoned*  
**3-DAY HAM**  
**CURING COMPOUND**

American ingenuity may use chemical additives for better yield, juicier texture, reduced purge in the can. Now more than ever NEVERFAIL is needed to bring up the true ham flavor. NEVERFAIL...the spiced cure...that pre-seasons as it cures.

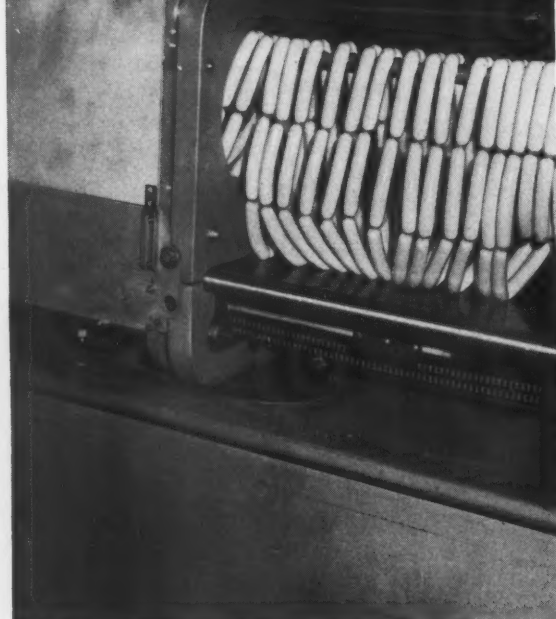
## H. J. MAYER & SONS CO., INC.

6813 South Ashland Avenue—Chicago 36, Illinois

Plant: 6819 South Ashland Avenue

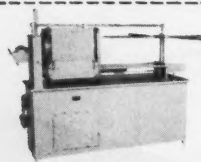
In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

## twists and hangs 110 beautiful wieners in just 28 seconds!



Its uniformity minimizes overfill, saves money, makes packing easier. Simple rotary method uses no string . . . is trouble-free.

A 55-ft. length of any diameter casing enters linking head at far left. The high speed drum gathers the twisted links, drops them neatly on a turnstile arm ready for hanging, all automatically. Saves time, trouble, space . . . gives you a better looking, more saleable product.



*Write for  
full information  
today.*

Visit Booth 88-90 AMI Show, Sept. 16-20  
Also ask about the improved KP stripper.

# KP

**THE KARTRIDG PAK CO.**

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*Join the Forward-Thinking  
Packaging Group at*

# AMI

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**SEPT. 16 Thru 20**

**ROOMS 710 and 711**

Make yourself at home where ideas  
are "popin" . . . Discover what lies  
**AHEAD IN MEAT PACKAGING!**



**MILLER & MILLER**  
SUBSIDIARY OF  
**UNION BAG-CAMP PAPER CORP**  
POST OFFICE BOX 865, ATLANTA 1, GEORGIA

## PATTY PAPER

5 grades—5 sizes—all at savings

**MID-WEST Offers the Most Complete Line of  
Patty Paper on the Market—Both Sheets and  
Rolls—Also Steak Paper**

### Mid-West "Dry Waxed" Laminated Patty Paper

New Mid-West "Dry Waxed" laminated patty paper works on every patty-making machine. It separates easily, peels clean—even when frozen. Mid-West patty paper is economically priced too.

In addition to the new "Dry Waxed" patty paper, Mid-West also offers: Waxed 2 sides laminated; lightweight single sheet; and heavyweight single sheet. There's a Mid-West patty paper for every need.

Also NEW from Mid-West Wax—Impregnated Steak Paper for machines requiring 4" rolls with 1½" core . . . and Steak Paper in sheets of all sizes.



Separates Easily



Peels Right Off

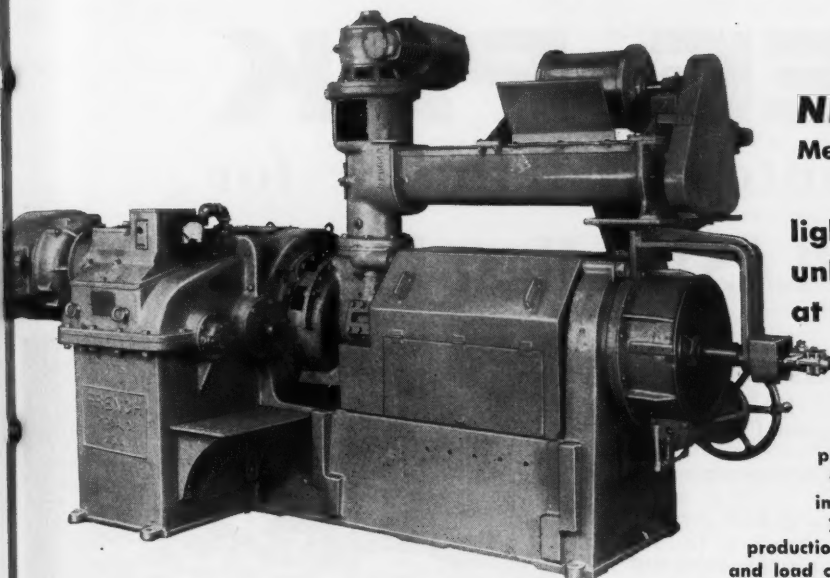
Write today for samples and moneysaving prices

**MID-WEST WAX PAPER CO., Ft. Madison, Iowa**

# FRENCH RENDERING EQUIPMENT

for edible or inedible rendering

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## NEW! FRENCH Mechanical Screw Press

lighter grease . . .  
unburned cracklings . . .  
at lower cost per ton!

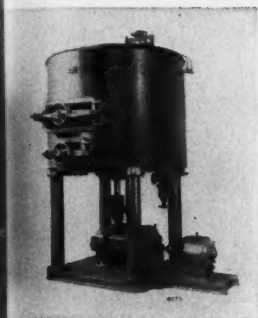
boosts hourly capacity 30-40%.  
Capacity to 2500 pounds of  
pressed cracklings per hour,  
producing cake of 8 to 10% residual  
fat. New force-feed arrangement,  
improved shaft design and large  
7" diameter barrel assure increased  
production capacity. Electronic feed  
and load controls eliminate manual materials  
handling. Exclusive FRENCH water-cooled cage,  
push-button operation and many other advanced  
features for today's automated production.

See the Full Line at

**BOOTH #61**

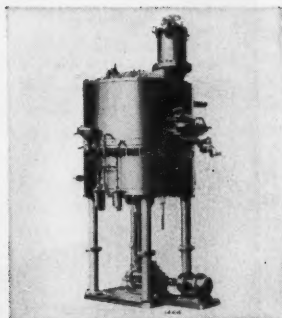
**A.M.I. CONVENTION**

Check the sample cracklings on display  
—see the results for yourself!



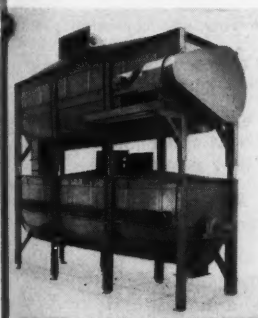
### FRENCH Solvent Extractor

The exclusive FRENCH Azeotropic  
extractor assures maximum fat re-  
covery with minimum handling.



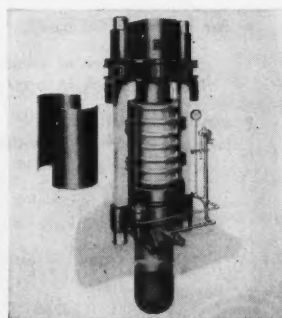
### FRENCH

**Drip Rendering Lard Cookers**  
Assure highest quality refined lard  
—white, odorless, with high smoke  
point.



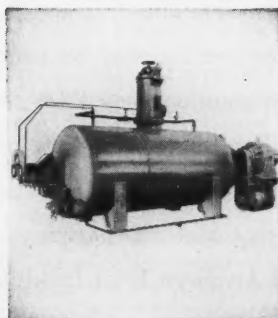
### Feather Meal Dryer Equipment

Increases plant capacity. Reduces  
drying time without scaling prob-  
lems. Produces a lighter—more  
marketable product. Reduces odor.



### FRENCH

**Hydraulic Curb Presses**  
With floating curb. Unusually heavy  
construction for bigger yields and  
lower operating and maintenance  
costs.



### FRENCH Horizontal Meller

Exclusive drive unit permits  
reduced shaft speeds with-  
out loss in H.P. for wider  
range application. Reduces  
cooking time, assures  
quieter, cleaner, more  
efficient operation.

THE **FRENCH** OIL MILL  
MACHINERY CO.  
PIQUA, OHIO—U. S. A.

- MECHANICAL SCREW PRESSES • COOKER-DRYERS
- SOLVENT EXTRACTION PLANTS
- FLAKING AND CRUSHING ROLLS

See French first for the finest in rendering equipment!

# announcement

## TEE-PAK

### appointed distributor for

## Goodyear's PLASTIC Meat Handling Bins!

#### Tee-Pak Sales Force Offers Advantage!

Now, in both the United States and Canada, you can order Goodyear Aircraft Corporation's new, reinforced fiberglass meat handling bins through Tee-Pak, Inc. With Tee-Pak's extensive sales and service facilities you can be sure of prompt delivery and that "extra touch" when it comes to maintenance! Order Goodyear's plastic bins from Tee-Pak. Call your Tee-Pak Man!

#### More Efficiency . . . Lower Cost!

For storing, curing, shipping or sorting meat and meat products, and other food products, no handling bin of any other approved material can match Goodyear Aircraft Corporation's new Fiberglass Reinforced Meat Handling Bins for efficient, low-cost operation. Approved by Meat Inspection Division, United States Department of Agriculture and American Meat Institute.

Call Your Tee-Pak Man



#### GIVES THESE ADVANTAGES:

- far lower initial cost
- ease of cleaning (it's cleaned and back in operation in minutes!)
- ease of handling (weighs only 130 pounds!)
- economical use of critical floor space (they stack! they nest!)
- large capacity (holds 33.5 cubic feet, 260 gallons—over a ton and a half of product!)
- rust and corrosion proof

**Tee-Pak, Inc.**



**Chicago • San Francisco**

**Tee-Pak of Canada, Ltd.**

**Tee-Pak International Co., Ltd.**



September 3, 1960

VOLUME 143 NO. 10

## Watch the Back Door

In a good many packing plants the main office is nestled alongside the loading dock with several windows affording a clear view of the cooler doors, scales, etc. The management of these firms has served notice thus that it places great importance on what and how much is being moved out of the plant and how it is being handled. This is certainly a desirable, although not a foolproof, control arrangement.

Although the idea may not enhance our popularity, we would like to suggest that it might be appropriate to put a private office for a responsible member of the "top brass" somewhere outside but near the back door of the plant. Such a location would be a little odorous, but it would emphasize and implement management's interest in what is coming in the back entrance—the livestock that costs the packer about 75¢ of every dollar of sales—and how it is handled prior to, during and immediately following slaughter.

There is some evidence that packers are becoming increasingly conscious that money can be lost, or the opportunity for a profit can be nullified, in buying livestock as well as in selling meat. The program for this year's convention of the American Meat Institute includes several talks dealing with aspects of livestock buying, including a discussion of "Getting Your Livestock Dollar's Worth," by Dr. Patrick Luby, assistant economist of Oscar Mayer & Co., and a demonstration of an ultrasonic instrument for measuring meatiness in live animals by Dr. J. R. Stouffer of Cornell University.

It is significant, also, that a major meat packing company is spending hundreds of thousands of dollars in an effort to develop a meatiness testing device to use in buying cattle (see page 40 of the NP of August 27, 1960.) This firm estimates that it loses \$15,000,000 annually by failing to get what it believes it is buying in purchasing cattle.

The need for compliance with humane slaughter requirements has focused an unusual amount of attention on the "start" of packinghouse operations; let's keep the spotlight pointed there.

## News and Views

**All Companies** selling meat and meat products to the federal government now are subject to the provisions of the Humane Slaughter Act with the expiration this week of the special 60-day exemption for those firms that had ordered the necessary equipment but were unable to get delivery by July 1.

**The Color Additive** amendments to the Federal Food, Drug and Cosmetic Act will present many enforcement difficulties, the Food and Drug Administration informed the House appropriations committee in testimony supporting a supplemental appropriations bill (HR-13161). The FDA estimated that there are about 38,000 manufacturers producing 250,000 to 300,000 products that will come under provisions of the law. "One of the gravest problems facing FDA in enforcing the new amendments is the development of rapid and accurate analytical techniques for the isolation and measurement of colors in a wide variety of products," the agency said. The House subsequently passed HR-13161 carrying \$1,000,000 for enforcement of the color additives amendments and the new Hazardous Substances Labeling Act. The amount is \$528,000 less than the FDA requested.

In other action as the 86th Congress prepared to wind up its post-convention session and head full-steam into the election campaign, a bill (HR-13208) to establish import quotas for live sheep and lambs and fresh or frozen lamb or mutton was introduced by Rep. O. C. Fisher (D-Tex.). To get anywhere, the bill would have to be reintroduced in the 87th Congress convening next January.

**The Decision** by the Federal Trade Commission ordering a supermarket chain to stop violating "the spirit" of the Robinson-Patman Act has been assailed by the National Association of Food Chains as a dangerous usurpation of Congress' exclusive right to legislate. In a letter to Congressmen and member food chains, NAFC executive vice president Clarence G. Adamy said the FTC's ruling in the Grand Union case may have even greater ramifications throughout the food industry than the agency's venture into "mail order law enforcement." As reported in last week's NP, the Grand Union Co., based in East Paterson, N. J., was ordered to stop knowingly inducing disproportional advertising allowances from its suppliers. The Robinson-Patman Act specifically prohibits suppliers from granting such allowances but says nothing about inducing them. In a 4-to-1 decision, however, the FTC held that Grand Union's action in obtaining supplier participation in joint advertising on an electric sign spectacular in New York's Times Square violated the R-P "spirit" and could be prohibited under Section 5 of the Federal Trade Commission Act, which refers in general terms to "unfair methods of competition." No showing was made that the Grand Union action was detrimental to competition. Adamy said that Grand Union is expected to appeal the decision to the courts. "There have been many examples of administrative legislation," he observed, "but this may be the case which breaks the camel's back. It may bring about a full review of the role of administrative agencies and the establishment of a new set of guides."

**Greater Support** for beef promotion programs is the goal of a meeting scheduled for Saturday, September 17, in the Palmer House, Chicago, by the American Farm Bureau Federation, American National Cattlemen's Association, National Beef Council, National Livestock Feeders Association, National Live Stock and Meat Board and other livestock and farm groups. The organizations will try to arrive at some basic conclusions and other areas of agreement that might help to strengthen beef promotion.

# CHICAGO'S a great place for an AMI

**A**LL meat trails lead to Chicago at AMI convention time. Thousands of packers, sausage manufacturers, suppliers and others will throng to the industry's capital city on September 16 to 20 for the 55th annual meeting of the American Meat Institute at the Palmer House.

The four-day convention (Sunday will be hookey day for most) will have as its theme, "New Ideas and You." This theme will be brought into focus throughout the program with such topics as "The Market of the 60s," "Testing for Meatiness and Tenderness," "New Dimensions in Profit Planning," "New Developments in Sausage Making," "New Ideas in Accounting," "Chemical Additives and Residues," "Merchandising Meat in the 60s" (the Raymond Loewy report for the AMI), and "Packer-Retailer-Wholesaler Reaction to the Report."

One feature of the meeting will be the annual dinner, to be held in the Grand Ballroom at the Palmer House on the evening of Monday, September 19. Don Grimes, president of the Independent Grocers' Alliance, will speak and the AMI Animal Agriculture and community service awards will be presented.

Ladies' activities will include a coffee "get-together" on Saturday at 9 a.m., and a luncheon-style show on September 19 at 12:30 at the Sheraton-Blackstone.

Fifty-year gold service awards will be presented to industry veterans at a special breakfast to be held during the annual meeting.

A record 101 exhibits of supply and equipment firms (see page 50 for list) will be open for a total of 23 hours during the convention. Hospitality will be extended to conventioners in more than 100 suites in the headquarters hotel (see page 54 and NP bulletin board for list).

**FRIDAY A.M.:** The convention will be opened at 9:30 a.m. on Friday, September 16, by George W. Stark, chairman of the Institute board of directors. His re-

marks will be followed by a special illustrated presentation by *Life Magazine* on "The Market for the Sixties," which will show the nature of the market population trends, increased production, the revolution of rising incomes, the revolution of the broadened market and the revolution of trade.

Dr. Herrell DeGraff, Babcock professor of food economics, Cornell University, will discuss "New Dimensions in Profit Planning." The prominent economist will stress the practical application by management of economic and accounting principles in achieving profitable operations. Among the points he will discuss will be: Can you successfully budget a profit? Should capacity or gross margin be the determining factor in plant operations? What policy should prevail as livestock supplies fluctuate?

**FRIDAY P.M.:** Floyd A. Segel, executive vice president of Wisconsin Packing Co., will preside at the Friday afternoon session, opening at 2 p.m.

A live steer will be used by Dr. J. R. Stouffer, Department of Animal Husbandry, Cornell University, to demonstrate ultrasonic equipment for evaluating meatiness of animals. This procedure holds promise as aid in selecting breeding stock and may be valuable some day in livestock buying.

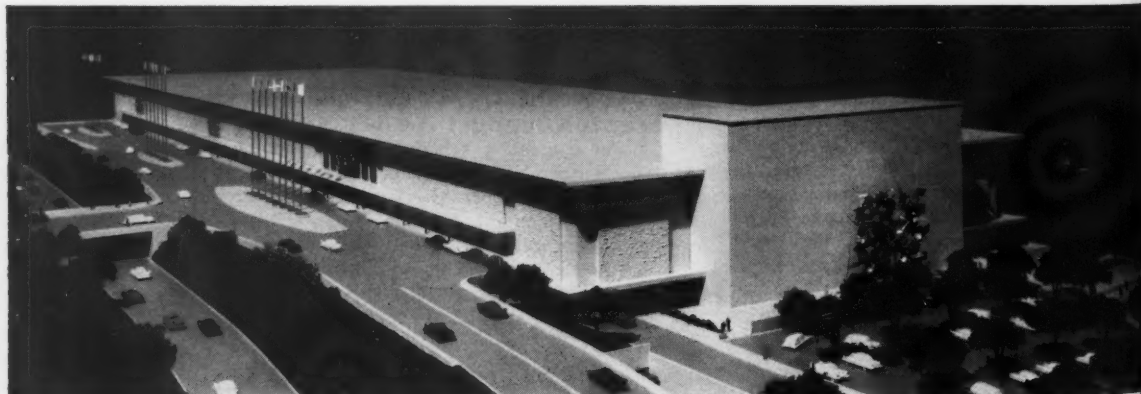
Meat tenderness can be measured rapidly with a new machine which will be shown to the Friday afternoon audience by Dr. Richard L. Hiner, chief of the meat quality laboratory, USDA Agricultural Research Center, Beltsville, Md.

Consumer preferences for varying qualities of beef have been studied extensively by the University of Missouri. Dr. Elmer R. Kiehl, new dean of the university school of agriculture, will report on this research.

"Getting Your Livestock Dollars' Worth" will be the topic of Dr. Patrick Luby, assistant economist of Oscar Mayer & Co., who will tell about the firm's research

AND BETTER TO COME . . .

CHICAGO'S new exhibition hall



# meeting

checking cost of livestock against actual value. This modern concept of procurement is concerned mainly with hogs, but the principles are applicable to all livestock.

**SATURDAY A.M.:** Simultaneous sessions will be held in Ballroom and Crystal Room Saturday morning, beginning at 9:30 a.m. At the ballroom meeting, over which H. H. Corey, Geo. A. Hormel & Co. board chairman, will preside, J. Russell Ives, director of the AMI department of marketing, will present an analysis of "Livestock Supplies of the Future."

Use of tabulating machinery to determine quickly the best combinations of ingredients for sausage, both price-wise and quality-wise, has been studied by James C. Snyder and his associates in the agricultural business management department at Purdue University. Snyder will outline objectively the advantages and disadvantages of this new technique.

Dr. W. M. Urbain, director of the engineering research department, Swift & Company, and F. Warren Tauber, manager of the food and packaging research department, Visking Company, will join in a discussion of developments in sausage manufacture. They will cover a continuous method of making sausage, a speedier way of making frankfurts, new cutting devices, packaging improvements and developments in sanitation.

Under the heading, "Who Wins Elections?" Arthur H. Motley, president and publisher of Parade Publications, Inc., and president of the Chamber of Commerce of the United States, will talk about the role the busy executive should take in the U. S. political arena.

Accounting will be







CHICAGO'S dramatic skyline at night, photographed from a lakeside site.

the field of interest at the other Saturday morning session in the Crystal Room, at which C. A. Bastow, controller of The Cudahy Packing Co., will preside.

Roy Stone, secretary and assistant treasurer of the AMI, will describe how the Institute's accounting committee is trying to bring about greater use and understanding by management of the accounting tools, and the committee's work on a new accounting book.

"Profit Planning and Operations Control" will be the topic of Herman C. Heiser, partner in Lybrand, Ross Bros. & Montgomery, while John L. Mitchell, controller of Fischer Packing Co., will talk on "Blueprints for Planned Profits for Small Packers." "Current Developments in Income Taxation" will be covered by John P. Lindgren, manager of the tax department at Arthur Andersen & Co.

**SATURDAY P.M.:** Chemical additives and residues are furnishing the meat and other segments of the food industry with distressing problems. The area will be covered in discussions by Dr. William J. Darby, professor of nutrition, department of medicine and biochemistry, Vanderbilt University, and chairman of food protection committee, National Research Council; Dr. C. H. Pals, director of the USDA Meat Inspection Division, and Aled P. Davies, vice president, American Meat Institute.

**MONDAY A.M.:** Formal convention activities will be resumed at 9:30 a.m. on September 19. AMI president Homer R. Davison will tell why the Institute commissioned The Raymond Loewy Corporation to study meat merchandising; how the study was conducted, and what profitable use can be made of the findings by meat packers, processors and retailers.

William T. Smith, president; Dr. Herman E. Krugman, director of market research, and Neal Hathaway, director of marketing and assistant to the president, all of the Loewy company, will report briefly on results of the study they made in 1959 for the Super Market Institute and in much more detail on the new study they have completed for the AMI. They will discuss changing patterns in the merchandising of meat and will make suggestions as to how packers, processors and retailers can improve and increase the overall effectiveness of their respective operations.

A summary of highlights of the Loewy report will be presented by Dr. J. Donald Phillips, president of Hillsdale College. He will also preview the Tuesday morning session, at which the report will be discussed by a panel of packers, retailers and wholesalers.

**TUESDAY A.M.:** The convention's last session on September 20 will be held under the direction of Louis

F. Long, president, The Cudahy Packing Co., Omaha.

Robert W. Mueller, editor, and Lewis Milkovics, associate editor, *Progressive Grocer*, will present facts and figures about meat merchandising and promotion from an intensive study made by the magazine of one of the operations of The J. S. Dillon & Sons Stores Co., Inc., a regional chain of supermarkets.

The time has come to put meat's best foot forward in advertising will be the message of Vernon D. Beatty, advertising consultant of the American Meat Institute. He will report on current brand advertising by Institute members and will outline a "no cost" program for retailers, which has been endorsed by NAFC, SMI, NARGUS and others.

"Clearing the Line of Communications"—ways to build better working relationships between packers, sausage manufacturers and retailers—will be advanced by F. J. Townley, vice president of Swift & Company.

A three-man panel representing packers, retailers and wholesalers will analyze and discuss the Loewy report to the AMI. They will speak for a study group of 18 merchandisers representing meat packing, retailing and wholesaling.

As a final feature, the audience will have an opportunity to ask questions and make comments on any of the subjects covered at the Monday and Tuesday sessions of the meeting.

**EXTRACURRICULAR:** When not participating in convention activities, visiting the exhibits and meeting friends, conventioners will find plenty to do in Chicago. Entertainment to satisfy a variety of tastes is offered in the theatre, sports, foods, educational exhibits or anything else that might strike the fancy of a visitor. To name a few:

#### **THEATRES**

"**FIORIELLO**," a Pulitzer Prize winning musical starring the National Touring Co. at the Shubert Theatre, 22 W. Monroe st. Evenings at 8:30; Wednesday and Saturday matinees, 2 p.m.

"**ONCE UPON A MATTRESS**," a musical comedy with Dody Goodman and Buster Keaton at the Erlanger Theatre, 127 N. Clark st. Evenings at 8:30; matinees on Saturday, "DUEL OF ANGELS," a drama starring Vivien Leigh at the Blackstone Theatre, 60 E. Balbo dr. Nightly, 8:30; Wednesday and Saturday matinees.

"**MEDIUM RARE**," a musical review at The Happy Medium, a new playhouse at Delaware and Rush sts. Tuesday through Saturday, 8:30 and 11:30; Sunday, 7:30 and at 10:30 p.m.



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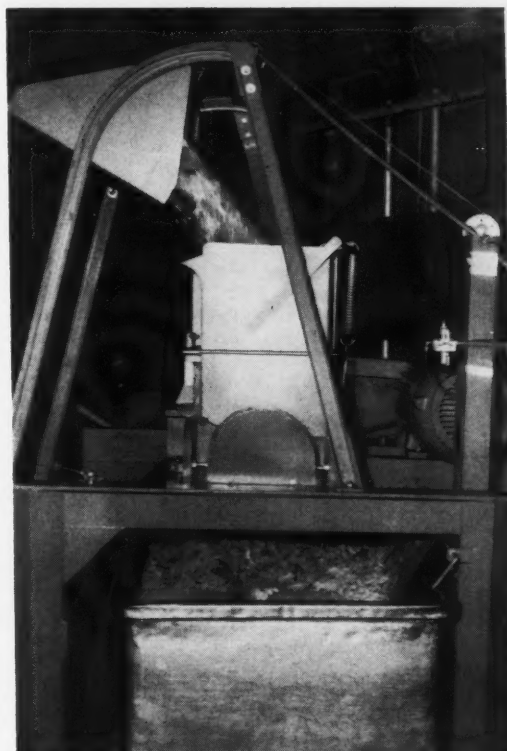
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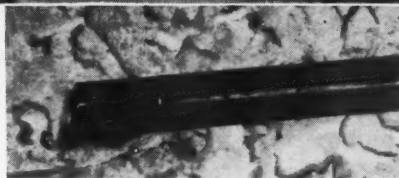
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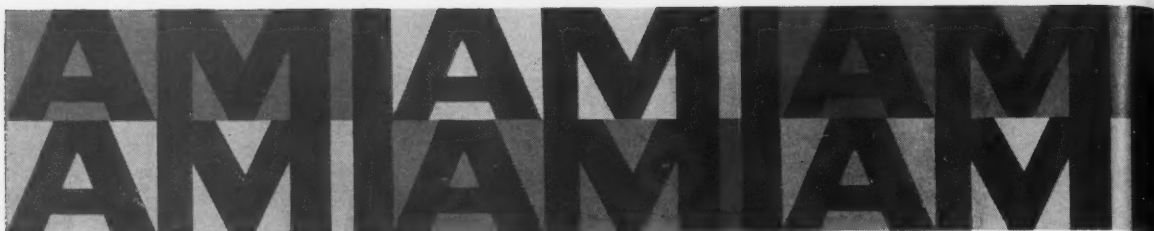


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## ami exhibits



New and improved equipment and supplies of interest to packers and processors will be on display in the Palmer House. Booths 1 to 127 (also rooms 402 and 403) are located in the Machinery Hall. Booth 127A is located in the North Corridor, west of the Ballroom Foyer Entrance. Booths 128 to 169 are in the Red Lacquer Room. The daily hours are: Friday, September 16, 12 noon to 6 p.m.; Saturday, September 17, 12 noon to 5 p.m.; Sunday, September 18, 10 a.m. to 5 p.m., and Monday, September 19, 12 noon to 5 p.m.

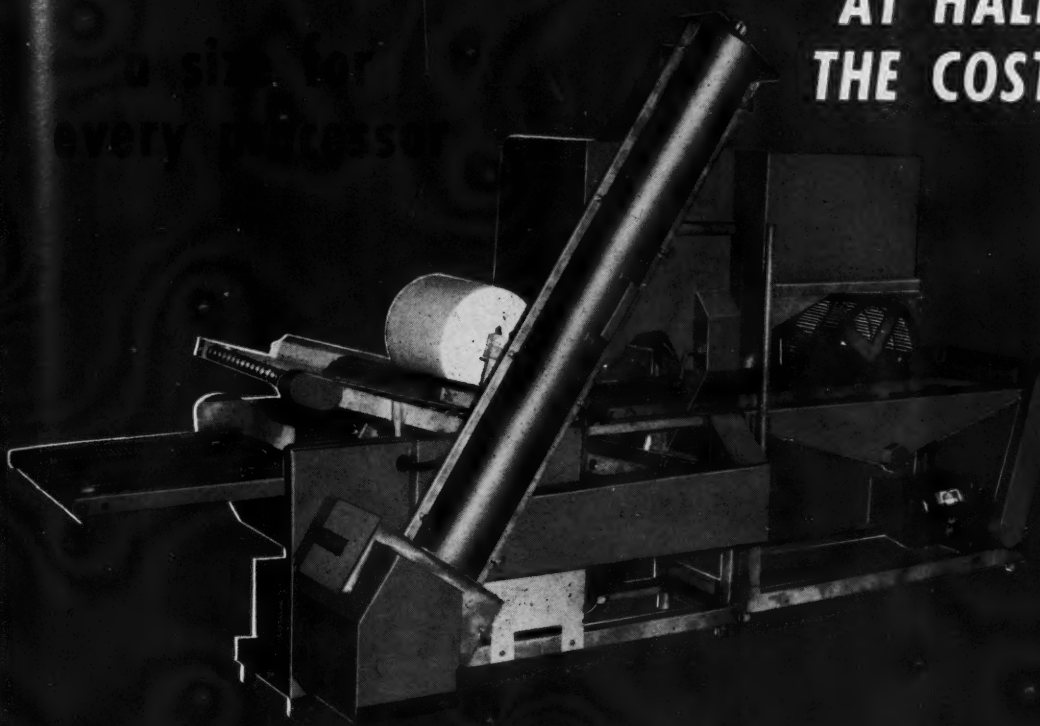
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Co. ....Club Floor Foyer  
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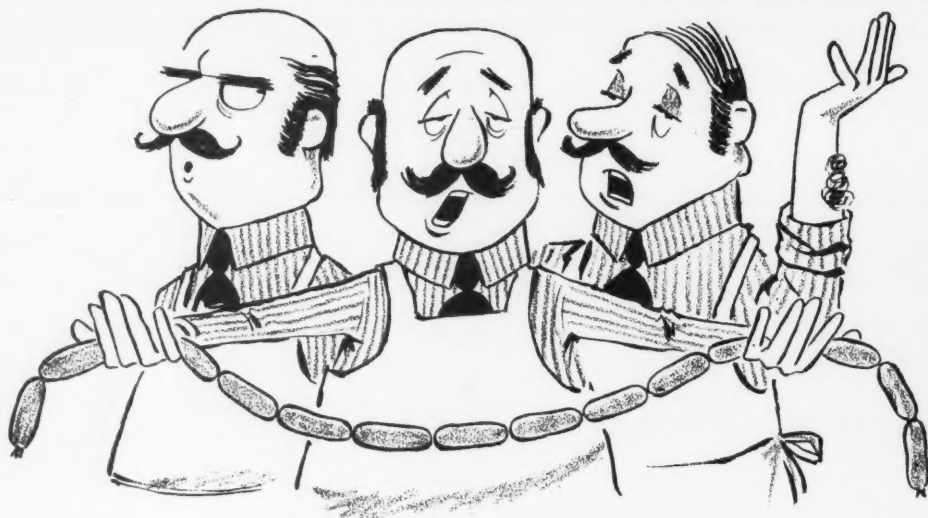
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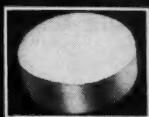


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# Guide to Convention Hospitality Headquarters

Representatives from equipment, supply and brokerage firms that serve the meat industry again will be hosts to meat packers, processors and renderers from all parts of the country at AMI's 55th annual meeting. Hospitality suites generally are located on the seventh and eighth floors of the Palmer House, but there are headquarters in other parts of the hotel. Clip out this page for reference to use as a guide at the meeting.

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	Drum Diameter	Drum Length	Over-all Height	Over-all Length	Motor	Capacity Steer Tripe
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#436-4	36"	48"	76"	73"	2 H.P.	56
#436-5	36"	66"	76"	91"	3 H.P.	70
#436-6	36"	72"	76"	97"	5 H.P.	84

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# MEAT PACKERS EQUIPMENT CO.

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OVERALL view of waste clarification facilities at Swift's Wilson plant. Hopper body for dewatered solids is at right

## Swift Waste Treatment by Ponding Low in Cost

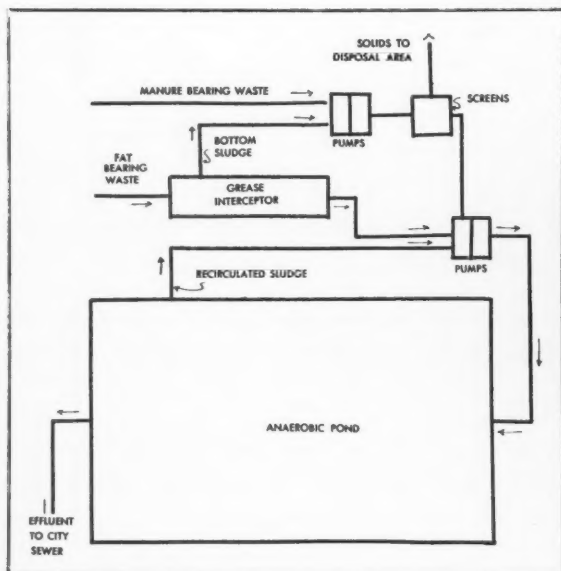


FIGURE 1: Flow plan of waste treatment unit at Wilson.

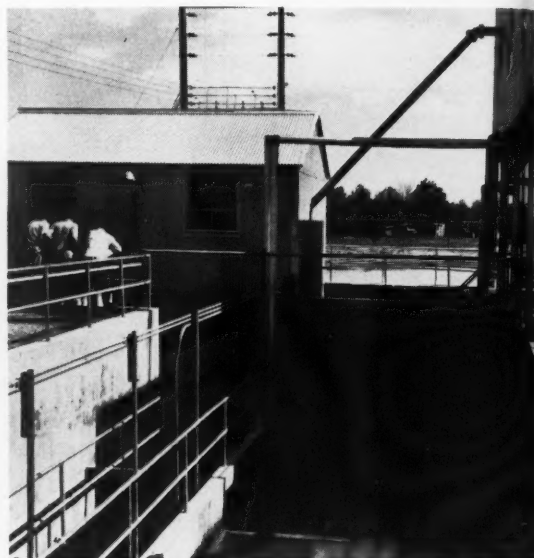
**A** TWO-STAGE ponding system is being used successfully to reduce the BOD level in packinghouse waste from an input value of 1,000 to 1,500 ppm. to about 45 ppm.

The system was developed by Swift & Company research workers under Dr. F. W. Sollo at the firm's plant in Moultrie, Ga. The advantages of the system are:

- 1: Relative low cost of installation. (This is predicated on the availability of reasonably-priced land.) The system installed at Swift-Moultrie requires approximately 20 acres to permit a 20-day detention period in the final pond.

- 2: Simplicity of operation; pumps are essentially the only pieces of equipment required.

- 3: A stable and odorless final effluent, even in



EMPLOYEES are looking into secondary wet well which receives the solids bearing water. In the right foreground is the primary settling tank and, in front, the main wet well

Georgia's relatively warm climate. This is attributed to the activity of the algae in the final pond which tend to reintroduce oxygen into the waste water.

The system has since been employed at Swift's plant at Wilson, N.C., where the ponding arrangement is confined to one unit. Here the BOD of the final effluent going into the city sewer system is about 100 ppm, which is considerably under the city's requirements reports Dr. Sollo.

The system also was tried at Swift's unit in Perry, Iowa, to evaluate its performance in a relatively cold climate. Swift since has closed this packing plant, and consequently data are inconclusive, although they support the probability that this type of waste treatment



will work even under northern climatic conditions for plants of small to medium size. Heat would have to be supplied during very cold spells, which might make the system uneconomical for large scale operations, according to director Sollo.

Swift researchers developed the ponding technique in finding the solution to a treatment problem at the Moultrie plant, says Dr. Sollo, who reported Swift's findings at the recent 15th annual Purdue Industrial Waste Conference.

The waste from this plant was being discharged into a small stream which is almost dry during the summer months, resulting in unsatisfactory conditions. Chemical treatment facilities were installed at the plant but proved inadequate.

The research team evaluated anaerobic treatment of this waste on a laboratory scale. The tests indicated that higher loadings than 50 lbs. of BOD per acre per day, previously reported by municipalities and army installation with oxidation ponds, could be obtained anaerobically. The absence of any offensive odor was a surprising result noted, says Dr. Sollo.

**MOULTRIE:** Based on laboratory findings, an anaerobic pond with an 8,000-gal. capacity and an approximate depth of 5 ft. was constructed at the Moultrie plant. The waste entered on the bottom at one end and

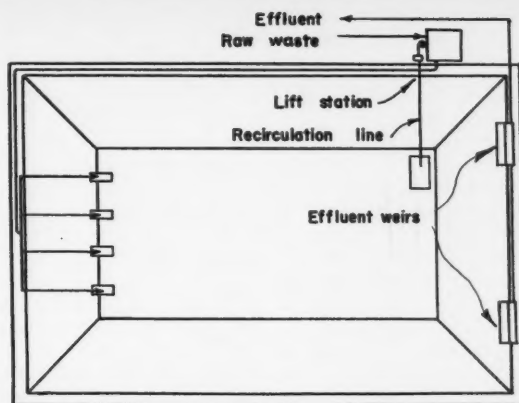


FIGURE 2: Anaerobic pond is 192 ft. x 320 ft. x 14 ft. The pond has a capacity of 4,600,000 gallons.

temperature normally contains a specific percentage of oxygen. The pond's surface water often had values several times this percentage, says Dr. Sollo. This is attributed to the algae which produce oxygen from carbon dioxide and water under the influence of sunlight. This condition did not occur below the depth of 18 to 24 in. in daylight and diminished quickly as sunlight intensity decreased.

The test clearly demonstrated that the oxidation pond, while slower in action than the anaerobic pond, could handle a relatively high load of BOD and produce a stable effluent that would create no nuisance. The anaerobic pond, while more efficient, produced a less stable effluent than the oxidation pond, according to the findings of the researchers.

**COMBINATION:** The sanitation research team then decided to test the two ponds working in series, taking advantage of the special performance characteristic of each, i.e., rapid digestion by the anaerobic and stabilization in the oxidation pond, says Dr. Sollo. The following procedure was used to make the test.

A portion of the oxidation pond—50 ft. square with a capacity of about 100,000 gal.—was walled off, reducing the oxidation pond's area to 0.4 acres. While recirculation was continued with a portion of the effluent from the oxidation pond returning to a wet well where it was mixed with the flow from the anaerobic pond, the sprays were eliminated. This materially reduced the pumpage head and resulted in an appreciable power



DR. F. W. SOLLO of Swift & Company, who described the sewage plants at a Purdue conference, scans design drawing of the anaerobic pond constructed at the Moultrie, Ga., establishment.

was discharged at the other end 1 ft. below the surface. The pond was seeded with a supply of anaerobic bacteria. A short detention period was used in pre-treatment to achieve sedimentation of the heavier solids and to permit grease recovery. The test pond gave excellent, odor-free results, comments Dr. Sollo. With a 4.4-day detention period at a pond temperature of 72° F., the anaerobic pond treatment reduced the BOD value of the influent by 78.6 per cent.

The researchers then documented the performance of an oxidation pond. In an oxidation pond covering 0.53 acres and approximately 3 ft. deep, a mixture of raw waste and pond contents was sprayed at a constant rate of 100 gpm. This distributed the load over the pond surface and provided some degree of aeration. A heavy BOD load was maintained with the object of determining the maximum possible loading.

With a 50-day detention period this oxidation pond produced a BOD reduction of 90 per cent with a loading factor of 243 lbs. per acre per day; the typical incoming packinghouse waste had a BOD value of 1,450 ppm.

Swift researchers noted an astonishing phenomenon. During the daylight hours the water at the surface of the oxidation pond frequently held oxygen concentrations far above saturation. Potable water at any given



ONE of discharge weirs in the anaerobic pond has a baffling system to prevent overflow of surface sludge.

saving. The flow produced load distribution but did not provide spray type aeration.

The ponds were operated in series for an 11-month test period. The results are summarized in Table 1. During a 23-day detention period, the two ponds reduced the initial BOD load of 820 ppm. to 116 ppm., or a reduction of 85.86 per cent. This was achieved at a very favorable BOD loading factor of 325 lbs. per day per acre for the combined capacity.

While the effluent from the tests was variable in BOD value, ranging from 35 to 270 ppm., it remained stable and, consequently, had no nuisance potential.

On the basis of the favorable test results, Swift management decided to install a pond system for sewage treatment at the Moultrie plant. Operations started at this plant in November, 1955. The former chemical treatment facilities were converted to primary sedimentation and grease recovery.

The anaerobic pond, constructed with a flow pattern such as is shown in Figure 2, is 192 ft. x 320 ft. at the surface and has a depth of 14 ft. (center area). The bank construction has a slope of 1 vertical to 3 horizontal and a concrete padding at the water line to prevent erosion and weed growth. The pond can hold approximately 4,200,000 gals. giving a detention period of six days.

Waste is introduced near the bottom of one end and the effluent discharged at the other. Underflow baffles

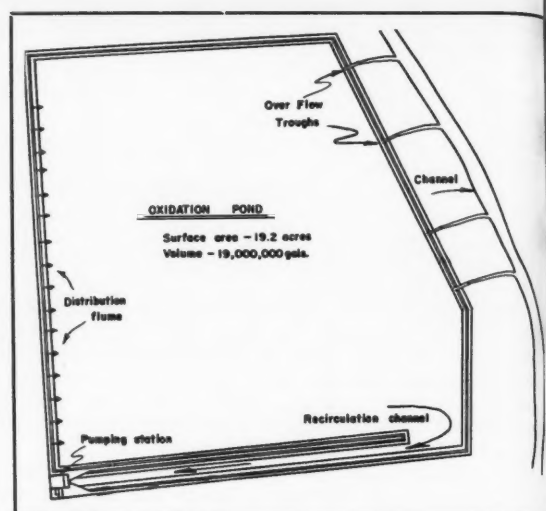


FIGURE 3: Oxidation pond with infeed and discharge.

liquid consists of the anaerobic effluent, condenser water and storm sewage.

While it is not desirable to dilute the raw waste for anaerobic treatment, it is not objectionable in the oxidation pond.

By virtue of its hydraulic profile, part of the oxidation pond flow is directed back through a channel to the pumping station where it is mixed with the incoming effluent from the anaerobic pond. While this pumping station has a total capacity of 4,500 gpm., it normally pumps 1,500 gpm. through the 12 weirs forming the distribution flume, reports Dr. Sollo.

In Table 2 the operating results for the two-pond waste treatment system are tabulated. The table shows a progressive improvement in the waste clarification functions of the ponds as their specific types of bacterial population increased.

The design of the ponds and the BOD loading in each pond delimit the type of bacterial life it will support, declares Dr. Sollo.

The final effluent from the oxidation pond has a low BOD value of about 40 ppm.

The operation of this plant is very simple, requiring only occasional maintenance and greasing of the pumps, cleaning the bar screens at the two wet well inlets and caring for the grounds, reports Dr. Sollo. Routine analyses are made periodically to check on performance.

The Swift researchers' estimates as to the need for sludge removal also proved correct, claims Dr. Sollo. There has been no need to remove any sludge from the oxidation pond while some material has been removed from the anaerobic pond. This took place after the sludge level, over a 2½-year period, built up to within 4 ft. of the surface. The surplus sludge was pumped to a lagoon where it was dried without nuisance. The sludge volume that will be removed from the anaerobic pond represents about 0.3 per cent of the total volume of waste added to the pond, according to Dr. Sollo.

Swift installed at the Wilson plant a waste treatment system based on experience gained at Moultrie.

Here, inasmuch as the effluent flows to a municipal system for final clarification, only an anaerobic pond is used to reduce the BOD to an acceptable level of about 50 ppm. This pond covers an acre and is 17 ft. deep; it has a detention period of 3½ days.

[Continued on page 90]

TABLE 1: PONDS IN SERIES

Average Data, 6/1/52 to 3/28/53

ANAEROBIC POND	
Detention	4.6 days
BOD loading	11.2 lbs. per 1,000 cu. ft. per day
Influent BOD	820 mg. per liter
Effluent BOD	284 mg. per liter
BOD reduction	65.4 per cent
OXIDATION POND	
Detention	18.4 days
BOD loading	130 lbs. per acre per day
Influent BOD	284 mg. per liter
Effluent BOD	116 mg. per liter
BOD reduction	59.2 per cent

in the effluent weir restrain floating solids. Sludge is recirculated from the pond bottom and mixed with the influent in a ratio of 1 to 2 to obtain maximum mixture of anaerobic bacteria with the entrained suspended solid materials.

While the pond has not required addition of heat during its 4-year operation, its efficiency does drop somewhat during prolonged periods of cold when the

TABLE 2: AVERAGE BOD VALUES

	Raw Waste	Anaerobic Effluent	Oxidation Pond Influent	Final Effluent
Jan.-June, 1956	1005	464	345	127
July-Dec., 1956	1390	109	103	40
Jan.-June, 1957	1110	55	95	46
July-Dec., 1957	1068	105	124	51
Jan.-June, 1958	1052	141	130	92
July-Dec., 1958	1010	83	63	61
Jan.-June, 1959	879	96	66	43

pond temperature drops below 75° F. However, even at such times, the effluent discharge to the stream from the oxidation pond has a low BOD value of 73 ppm.

The irregularly shaped oxidation pond shown in Figure 3 has a total surface area of 19.2 acres and a depth of 3 ft., providing a retention period of approximately 19 days. The pond's edges also are protected with concrete pads. The effluent from the anaerobic pond enters the oxidation pond through a distribution flume located at one end and discharges into the stream through overflow troughs at the other end. The entering

# Breezy Seminars And Sessions Point the Way to Profits, Improved Products



CHATting between sessions are T. E. Schluderberg (left), NIMPA Eastern division vice president, and Norman Brammall, president of Food Management, Inc., Cincinnati, who gave talk on planning for profits.

ATLANTIC City's salt water air was the background for the recent Eastern division meeting of the National Independent Meat Packers Association in the Hotel Traymore. Highlights included a promise by the newly-appointed director of the Packers and Stockyards Division to try to clarify controversial areas of the P&S Act, the presentation of a new technique of "forecasting for profits" (coupled with some salty comments about the packing industry) and the distribution of certificates to graduates of the most recent Meat Science Institute course.

Also sparking the three-day meeting were seven breezy seminars at which packers and processors aired their problems and received advice from recognized experts.

Howard J. Doggett, newly-appointed director of the Packers and Stockyards Division, U.S. Department of Agriculture, explained that the P&S Act, which is designed to prohibit deception and unfair practices that tend to destroy or limit

competition, contains a broad band of "gray area"—neither black nor white—in which controversy is bound to occur.

"This controversy is based on an honest difference of opinion as to the meaning of the act," he said. "Since litigation is expensive, our aim is to minimize it, but it is inevitable because of these 'gray areas.' Therefore, our goal will be clarification of these particular areas."

Doggett observed that impartiality must be the most important goal of the new division, where anyone with a problem would be treated in a like manner to maintain a free market. He stressed the importance of establishing a means of communication with the meat packing industry, noting that the P&S Act has been at fault down through the years by losing contact with packers, especially in regard to terminal markets.

**PUBLIC ABATTOIRS:** The director reviewed the history of the P&S Act, pointing out that certain amendments to it in 1958 not only strengthened the law but served

also to affect packers more directly. Touching briefly on his former job as agricultural attache in Belgium, Doggett observed that there is no real packing industry in Western Europe—animals are killed in public abattoirs and meat is characterized by a very high degree of trim.

In conclusion, Doggett stated that he has "no idea as to what is good for all of us. We can live with our problems if we know what the rules are. We have a law to administer, a law that can be changed only by Congressional action. Although this is very difficult to accomplish, it is periodically necessary. We are always happy to work with the industry and would be glad to see you in Washington whenever you have a problem."

In introducing a new technique of "forecasting for profits" to packers and processors at the Eastern meeting, Norman Brammall, president of Food Management, Inc., Cincinnati, pointed out that the industry generally is doing a poor job with re-

[Continued on page 85]



LEFT: Sausage seminar gets under way in Traymore where scores of problems were discussed in casual man-



ner. RIGHT: Luncheon "break" attracts wives and children of packers and processors at Eastern meeting.



City streets, highways and by-ways are background for



BULLETIN of The Kroger Co., Cincinnati, features 17 x 22-ft. cutout of mouth-watering sirloin steak. Other bulletins show cut of rib roast or porterhouse steak. Each is rotated to new local site every 60 days for six months.

*the sky's the limit for*

COLORFUL dwarfs give sales "pitch" for sausage items of Fred Usinger, Inc., Milwaukee, in three-dimensional painted bulletins. Ingratiating personalities of elves also create image of friendliness for sausage firm.



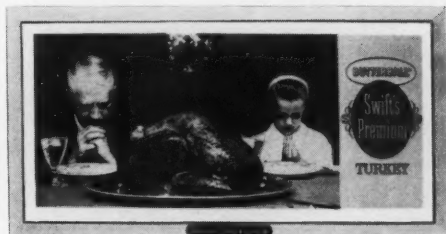
SWANSON product group of Campbell Soup Co., Camden, N. J., "served up" its "TV" dinners, featuring meat and vegetables, via outdoor advertising for first time last fall. Year-long campaign rotates bulletin every 30 days.



round for sales impact of advertising in the outdoors where . . .



ILLUMINATED painted bulletin is retained at prominent location by Elliott Packing Co., Duluth, on year-round basis to build quality image for its name and products.



INTENSIVE coast-to-coast outdoor poster campaign was started by Swift & Company last fall in 150 major markets. Poster shown was used for Thanksgiving season.

## for SELLING Meat Products!

UNIQUE cartoon in poster design for meat products of The Wm. Schludenberg-T. J. Kurdle Co., Baltimore, gains immediate attention. Twin-panel design for hot dogs helps make firm's message "doubly impressive."



PUNS and catch phrases are highlighted in copy for sausage items of Milwaukee Sausage Co., Seattle, Wash. Special landscaping was created for this bulletin.



PAINTING of roast and cutout of fruits in painted bulletin can be removed, permitting Kohl's Food Stores, Milwaukee, to replace them with many other food items.



## Armour Introduces 'Boil-in-Pouch' Gourmet Line



NEW LINE is produced in Armour's future products kitchen in Chicago, where Dr. Louis Szathmary, executive chef, is seen preparing ingredients for one of the 20 "Continental Cuisine" boil-in-pouch frozen entrees introduced by firm.

A line of 20 prepared foods said to capture the quality, flavor and glamor of internationally-famous recipes—minus the time and toil—has been placed on the food service market by Armour and Company.

Known as "Armour Continental Cuisine" entrees, the foods are pre-

pared in restaurant-size quantities under the personal direction of chefs with continental training, the company announced. Individual portions are packed in compartmentalized plastic pouches that separate the components of the entree, and are quick frozen. The pouches need only

be heated in boiling water for 10 to 12 minutes and are ready for serving with suitable garnishes.

Designed to meet a growing demand by the food service industry for greater menu variety and flexibility, Continental Cuisine foods have been in limited commercial distribution for several months, Armour said. Production and distribution facilities have been expanded to keep up with a steady developing repeat business.

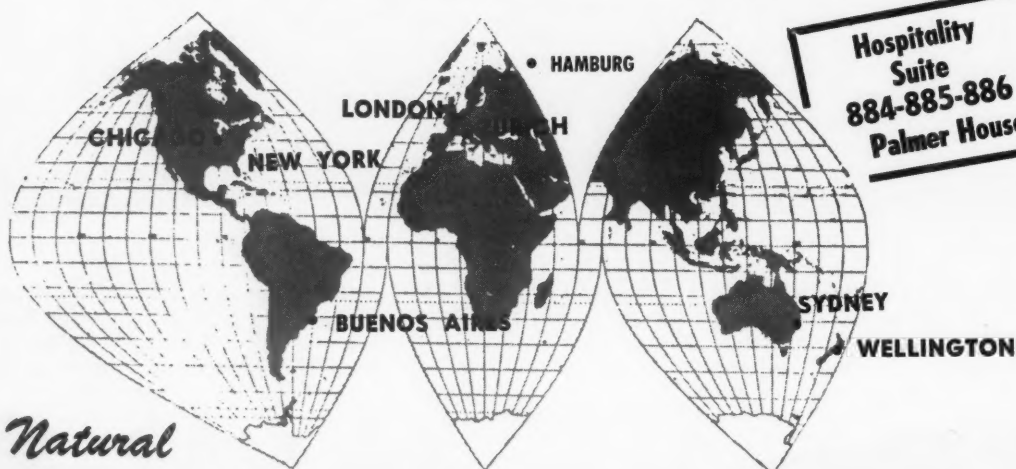
Many Continental Cuisine users have increased the variety of foods offered on their menus, giving them the opportunity to replace less profitable dishes, the company explained. Others have been using the line to increase "off-hour" service.

Among other items in the line are: grilled ham steak and pineapple in champagne sauce with clove-sweetened mashed sweet potatoes; Yankee pot roast with buttered noodles; Salisbury steak with mushroom sauce and candied carrots; Hungarian beef goulash with egg barley, and "The Dutchman," a ready-to-spread blend of braunschweiger with chopped onions, mustard and beer rolled in minced parsley.

Individual portions of the frozen food weigh from 7 oz. to 14 oz.

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This new improved model does an outstanding job of removing just the right amount of excess fat from a ham while it is being skinned. Prevents scored hams. Gives uniform bevelled collar line. Eliminates draw knife. Any small amount of finishing can be accomplished with a straight knife.

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# Kahn Supervisors, At Desk or in the Plant, Always are Reachable Via Portable Radio Paging System

THE "buzz-bomb" is the plant-selected name for a new paging system employed at The E. Kahn's Sons Co., Cincinnati, a major independent packer. In breaking the communications barrier to find a wanted man, it is as effective as its namesake.

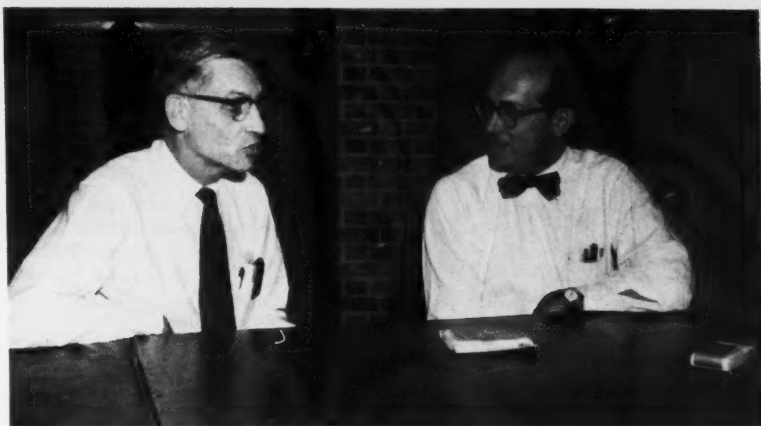
The system consists of pocket-size radio receivers and a central sending board. The radios are issued to management personnel engaged in production, sales, administration, power and other activities.

Each receiving set has its own number and when the sending board emits a particular number, only one receiving set transmits the "beep" sound. The sending system can accommodate up to 999 different numbers; consequently, as many individual receiving units can be employed in the plant.

The system was adopted after a study of various communication systems was started by the firm's president, Milton J. Schloss, who decided that plant-wide searching for people by means of the switchboard or the autocal was ineffective.

He instructed the firm's industrial engineer, William Maxwell, to find a solution to this annoying and, at times, costly problem. The meat manufacturing industry, as witnessed by the various market reporting services that it employs, makes buy-and-sell decisions by the hour and even the minute, observes Arthur J. Silberhorn, sales manager.

For example, sales personnel often must know the volume of hams in cure and their stage in cure while



RECEIVING units are carried by K. K. McKinney (left), division superintendent, pork and sausage operations, and William A. Maxwell, industrial engineer. McKinney has receiver in shirt pocket; Maxwell has his on the desk.



TOP LEFT: Switchboard operator activates sending unit which can accommodate up to 999 individual sending signals. BOTTOM LEFT: Edward Smith, electrical foreman, has receiver disassembled on his desk for maintenance check.

they are talking on the telephone with potential customers. There is no point in taking an order if there is not enough product in the house to fill it because short orders tend to create customer ill will. This in-

formation is needed immediately to make the sale, the sales manager points out.

With the former system, contact with a wanted individual could be made by either the autocal or telephone. If he was at his appointed place, the telephone was all that was necessary to contact him immediately. Unfortunately, this condition does not always exist. The sound of the autocal frequently is not heard since people develop a tendency to ignore it. It gets to be another sound that blends in with the general hum.

Trying to find people by telephone department-hopping was time-consuming and irritating. The departmental foreman or clerk generally considered a request to page someone within his department as a nuisance. He would call the person to the phone if he were there at the time of the call, but generally the foreman would not tell him about it if he came in two minutes after the completion of the call. This request for paging was taking the foreman away from his task and it tended to be disruptive, Maxwell adds.

Along with its annoyances, the system was ineffectual, he reports. A man frequently was located when the information he possessed no longer was useful.

In his quest for an answer Max-

well found that some major hospitals use the portable radio paging system. After the system was evaluated by top management, a number of radios was distributed to various persons in production, sales and ad-

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ministration. The tool, to be operative, must be turned to the "on" position. Consequently, Schloss issued a policy statement directing all who received a unit to keep it on during the time they were in the plant or during normal working hours if they were away from the plant. The latter directive was incorporated since staff members eat out, go to the bank, etc., and the unit has a range of about 2 miles, Maxwell explains.

Now when an employee is being paged, the call goes to the switchboard and the individual's telephone extension is rung. If there is no answer, the operator dials his call number on the radio sending unit. At the first setting, the time interval for the beep sound transmission is 20 seconds. This can be increased progressively until the beep sounds every five seconds. When the individual hears his set sounding the beep, he goes to the nearest phone, calls the board and is connected promptly with the person originating the page.

If a person who is paged cannot be contacted, he must explain why, making the system foolproof, asserts Maxwell. Since installing the paging system several months ago, no difficulty has been encountered in making contact with company personnel who are needed.

The unit, the receiver of which is powered with three mercury batteries, runs about six months. Batteries are replaced at a cost of about 50 cents.

The plant's electrical foreman, Edward Smith, makes the limited repairs that are needed. Generally speaking, these consist of finding an occasional short circuit, corroded contact or, most often, a dead battery that needs replacement.

The receiving unit has a clip that anchors it to a shirt pocket. Called the Pagemaster, it is manufactured by the Stromberg-Carlson division, General Dynamics Corp.

## Packaged Food Weights Studied in California

A proposal for a uniform system of weighing packaged food in California was taken under study by a State Agriculture Department hearing board. The proposed system would set up what advocates term standard allowances for error. It was set forth in a memorandum prepared by county sealers as well as by representatives of the food industry in the state.

The proposal was scored by State Consumer Counsel Helen E. Nelson and Don Vial, representing the California Labor Federation. Mrs. Nelson said the complicated system simply would legalize short weighing. Vial said the plan "is pretty well camouflaging a built-in flexible tolerance."

William A. Kerlin, chief of the State Weights and Measures Bureau, said the rules would provide a "sampling procedure by which the average weight of the lot can be determined from the average of a sample."

Harry N. Couden, quality control manager for Safeway Stores, said the proposed system is fair and based on the concept of "statistical decision." He noted that the federal government recognizes the probability and allows for variations in the weight of packaged foods.

"Nothing has ever been measured exactly," Couden said. "We have what we call the three M's of variations—variations in the accuracy of the men, the machines and the materials."

Existing California regulations permit no tolerance. A package labeled one pound must contain that much in contents in addition to the package. The board is to make a recommendation to State Agriculture Director William E. Warne, who has the authority to put the group's proposals into effect or to reject the recommendations.

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**BOOTH 54**



**AMI CONVENTION — PALMER HOUSE**

## Proposed Rule Would Bar Minors from Certain Jobs

Employment of minors between 16 and 18 years of age in setting up, adjusting, repairing, oiling or cleaning certain power-driven machines in meat packing and rendering plants would be prohibited as "particularly hazardous" in a ruling proposed by the Bureau of Labor Standards, U.S. Department of Labor.

The proposal would amend Hazardous-Occupations Order No. 10, covering occupations in or about slaughtering and meat packing establishments and rendering plants. The proposed amendment reads:

"The following occupations in or about slaughtering and meat packing establishments and rendering plants are particularly hazardous for the employment of minors between 16 and 18 years of age or detrimental to their health or well-being:

"All occupations involved in the operation or feeding of the following power-driven meat processing machines, including the occupations of setting up, adjusting, repairing, oiling, or cleaning such machines: Meat and bone cutting saws, knives (except bacon-slicing machines), head-splitters, and guillotine cutters; snout-pullers and jaw-pullers; skinning machines; horizontal rotary washing machines; casing-cleaning machines such as crushing, stripping, and finishing machines; grinding, mixing, chopping, and hashing machines; and presses (except belly-rolling machines)."

A public hearing at which interested parties may appear and be heard with respect to the proposed amendment and other similar proposals covering different industries has been set for 10 a.m. Wednesday, September 14, in Room 2325, U.S. Department of Labor Building, 14th st. and Constitution ave. NW, Washington 25, D. C. Persons desiring to appear should notify the Secretary of Labor at least five days before the hearing date. Interested persons unable to appear may file written comments or briefs with the Secretary of Labor not later than September 13 so the same may be made part of the record at the hearing.

## Pesticide Chemical Level

The Food and Drug Administration has established a tolerance of one part per million for residues of the pesticide chemical 2,3-p-dioxanediethylthiol-S,S-bis (O,O-diethylphosphorodithioate) in or on fat of meat from cattle, goats, hogs and sheep. Hercules Powder Co., Wilmington, Del., filed the request.

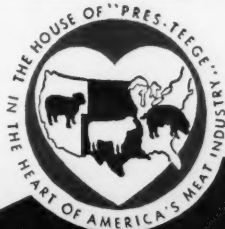


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what's new in

Research

A.M. PEARSON of the meat laboratory, Michigan State University, presents the ninth in a series of monthly reviews of reports on current research in the field of meat and allied products.

**R**ESearchers have been delving into the question of whether the length of a pig's backbone has any relationship to other carcass characteristics, whether irradiated meat is unhealthy for beast (or man), what happens to lard during oxidation, and what p.m. changes occur in the water-soluble proteins of beef muscle during ageing and freezing.

**COUNTING BONES:** King and Roberts from Scotland (*Animal Prod.* 2:59, 1960) determined the number of vertebrae in young pigs by X-ray. At slaughter, they attempted to relate the number of vertebrae to various carcass traits. For each additional vertebra, there was an increase of approximately 15 mm. in carcass length.

Results showed that the accuracy of predicting length could be improved by determining not only the number of vertebrae, but also the length of the first four vertebrae. However, none of the other carcass traits studied was associated with the number of vertebrae. In view of the results, it seems unlikely that determination of the number of vertebrae would be of any value in the selection of breeding stock, unless length of carcass alone becomes of great importance. Until then, we can keep those X-ray machines out of the barnyard.

**RANCIDITY:** Kuta and Quackenbush (*J. Am. Oil Chemists Soc.* 37:148, 1960) studied lard during the early stages of oxidation and observed three reduction potentials. They plotted three curves and observed that the curves were steepened by pro-oxidants (substances increasing the speed of rancidity development), while antioxidants (substances slowing the development of rancidity) served to introduce a lag phase.

Although the relative heights of the curves shifted, three curves

existed under all conditions. Thus, it was concluded that lard becoming rancid contains at least three types of peroxide compounds which are not changed qualitatively by either antioxidants or pro-oxidants. Fundamental studies of this nature may reveal ways of delaying or completely preventing the development of rancidity in lard. Keep watching those curves!

Florida State University workers and Dugan of the American Meat Institute Foundation, in a cooperative study (*J. Am. Oil Chemists Soc.* 37:44, 1960), reported an improved distillation procedure for quantitatively measuring malonaldehyde which is believed by many researchers to be the oxidation (rancid) fragment responsible for the red color produced by fats when reacted with TBA (2-thiobarbituric acid) reagent. A high correlation was obtained between TBA values using the new distillation technique and the rancid odor from cooked meats. On the basis of evidence presented, the TBA test seems to be the best chemical test for indicating rancidity as detected by the consumer.

**P.M. BEEF CHANGES:** Kronman and Winterbottom of the USDA studied post-mortem changes in the water-soluble proteins of beef skeletal muscle during ageing and freezing (*Ag. and Food Chem.* 8:67, 1960). The effect of ageing meat for seven days and of freezing at  $-20^{\circ}\text{C}$ . for five weeks was studied by superspeed centrifuging and by electrophoresis (separation of protein components by subjecting them to opposite electric charges).

From 10 to 30 per cent of the soluble protein was denatured during seven days of ageing. The concentration of the muscle enzyme, aldolase, varied from muscle to muscle, as did the protein content. A loss of specific electrophoretic and ultracentrifugal components, as well

as a decrease in the quantities of water soluble proteins during ageing and freezing, may be useful in explaining some of the phenomena of freezing and ageing.

**HORMONE EFFECT ON MEAT:** Lawrie (*Brit. J. of Nutr.* 14:255, 1960) studied the effects of stilbesterol implantation on one member each of six pairs of steers. He followed changes in moisture, ash, intramuscular fat, iodine value of intramuscular fat, myoglobin content, nitrogen distribution, pH and color of the eye muscle.

Compared to the controls, the implanted steers had a lower intramuscular fat content, but a similar level of moisture and total nitrogen content. There was a normal distribution of nitrogen among the sarcoplasm (the semi-fluid material within the muscle cell), myofibrils (the contractile structure within the muscle cell), stroma (the spongy supporting substance within the muscle cell), and non-protein nitrogen fractions (amino acids, etc.).

Thus, there was no evidence that stilbesterol caused any major change in meat, including color and pH, except with respect to intramuscular fat. There appears to be some justification for the idea that cattle fed on stilbesterol may have somewhat less marbling than controls fed for the same length of time.

British workers reported on the use of stilbesterol (*Animal Prod.* 2:11, 1960) with suckling lambs slaughtered off pasture. The stilbesterol-implanted animals gained faster than similar untreated lambs, but had a significantly lower dressing percentage. However, with ram lambs weaned and fed in dry lot from 40 to 110 lbs., the control group gained faster, while the stilbesterol-treated lambs were fatter and had a higher dressing percentage.

Hydroxyzine dihydrochloride (a tranquilizer used by the medical

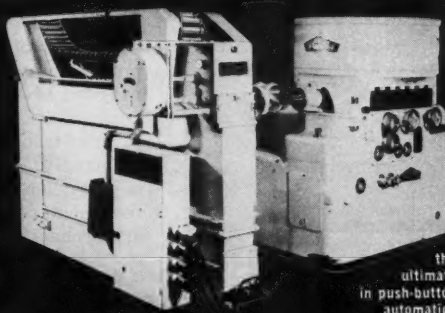




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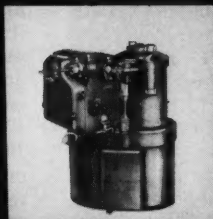


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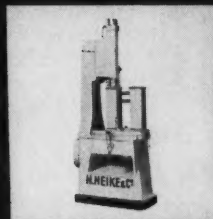
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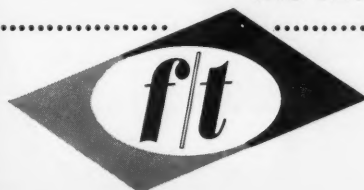


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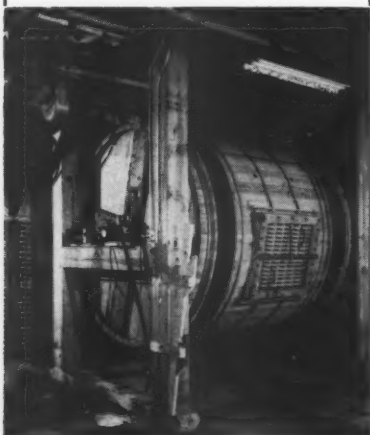
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THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960

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profession) was fed at low levels to fattening cattle by English workers (*Animal Prod.* 2:27, 1960). The cattle fed the tranquilizer gained 12.7 per cent faster on 12 per cent less feed than the cattle in the control group, but the composition of the 9-10-11 rib cut did not differ between groups. This study gives further evidence that tranquilizers are beneficial for feeding cattle from the standpoint of both gain and efficiency of feed utilization.

**IRRADIATED FOOD DANGER:** The recent suspension of the building of food irradiation facilities by the armed forces in California has received considerable publicity in the press. The basis for suspension was due to "some evidence that irradiated foods may be harmful to health." Two new studies have some bearing on this subject.

The first (*J. Nutr.* 71:122, 1960) investigated the causes of hemorrhages (bleeding) which had occurred on feeding irradiated beef to weanling male rats. The authors found that the hemorrhages were caused by a lack of vitamin K and not by any toxic substance in irradiated beef which prevented blood coagulation.

This was demonstrated by increasing the level of irradiated beef in the diet, which decreased both the incidence and severity of the hemorrhages. Secondly, it was found that the vitamin K requirement of rats fed a diet high in irradiated beef was the same as for rats on a purified diet.

The meat was fed to rats at a level of 35 per cent of the dry weight ing on the wholesomeness of irradiated meat was published by Oregon workers (*J. Nutr.* 70:211, 1960). They studied pork irradiated at either 2.79 or 5.58 megarads (a measure of dosage) and then held at room temperature.

The meat was fed to rats at a level of 35 per cent of the dry weight

of the diet over four generations. There were no statistically significant differences in growth, breeding efficiency or longevity between the group fed irradiated pork and a group on a control diet.

In view of these two studies, it does not appear that irradiated meats are in any way toxic.

**COLLAGEN:** Adams, Harrison and Hall (*Ag. and Food Chem.* 8:229, 1960) compared two methods of determining meat's content of collagen (the white connective tissue generally believed to be responsible for toughness).

One method makes use of the Waring blender to break up the tissues and of centrifugation to remove the collagen. This method often yields higher collagen nitrogen values for raw meat than it does for cooked meat.

The second method makes use of proteolytic enzymes which break down other proteins, but do not act upon collagen. The enzyme method yielded significantly lower collagen values for both raw and cooked beef. The values obtained by the enzyme method also were more closely correlated with shear values ( $r = 0.68$ ) and tenderness scores ( $r = .51$ ) than those obtained by the blender method.

The authors believe that the poor results with the blender are due to inadequate dispersion of the coagulated protein masses, a condition which is remedied by the enzyme method. The enzyme method appears to be fairly simple; with an improvement in accuracy, it may be suitable as an index for tenderness. However, it should be remembered that the method is too slow for routine use.

**CHROMATOGRAPHY:** U. S. Department of Agriculture workers (*J. Am. Oil Chemists Soc.* 37:127, 1960) describe the gas liquid chromatography method of determining the fatty acids present in fats and



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**BOOTH 54**

**AMI CONVENTION - PALMER HOUSE**

ations. The method involves the methylation of the crude fat to give methyl esters of the fatty acids. The mixture of methyl esters of fatty acids is injected into a gas chromatograph which can be purchased commercially or made by a person with mechanical and electrical ability.

The methylated fatty acids then are separated by their rate of passage through a packed column. The more volatile, shorter carbonchain fatty acids emerge from the column first. A chromatograph, which is a graphic record that can be used for identification and quantitative determination of relative amounts of each fatty acid, is prepared by the machine and gives a permanent record of the determination. The method is fairly simple and appears to be quite accurate, so would be useful whenever the exact composition of fats is essential.

#### Beef Shortage Curbed 1959

#### World Meat Trade Boom—FAO

An eight-year boom in free world meat trade was checked in 1959 because there was not enough beef to meet demand, according to a study by the United Nations Food and Agricultural Organization.

The FAO said "despite marked increases in lamb and mutton, pork and poultry meat . . . a slight decline in exportable supplies of beef was sufficient to bring the expansion of world trade almost to a halt."

The agency estimated world export trade in meat last year at 3,300,000 metric tons in terms of carcass weight—about 2 per cent above the 1958 total.

In 1955 trading rose 8 per cent over 1954; in 1956 it increased 3 per cent; in 1957, 8.5 per cent, and in 1958, 6 per cent. These figures excluded trading among the Communist countries.

The FAO said prices of beef and veal were higher and mutton and lamb lower in 1959. Bacon tended to show a decline.

#### PET FOOD PRODUCTION

Canned food and canned for fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification for the week ended August 6, totaled 5,706,319 lbs.

#### FINANCIAL NOTES

The board of directors of Swift & Company, Chicago, has declared a quarterly dividend of 40¢ a share, payable October 1, 1960, to shareholders of record September 6, 1960.

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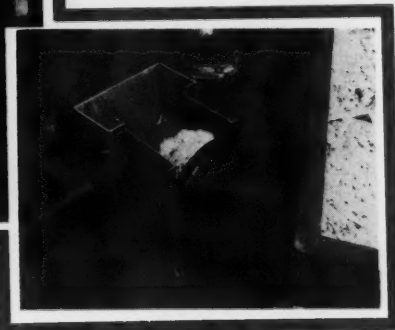


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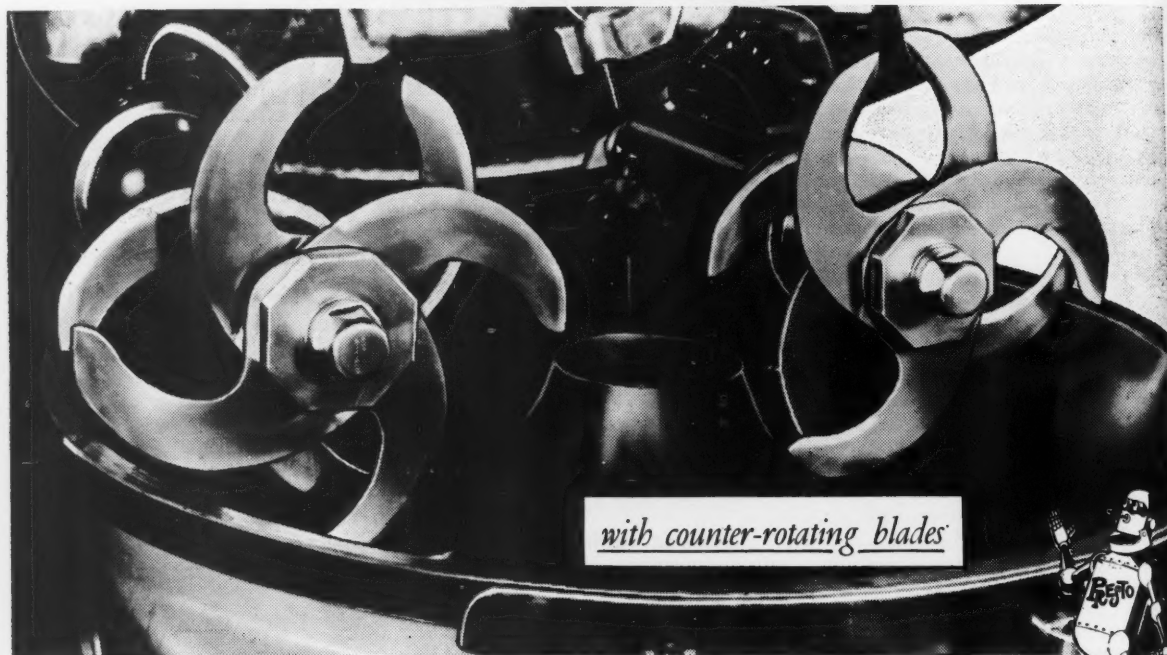
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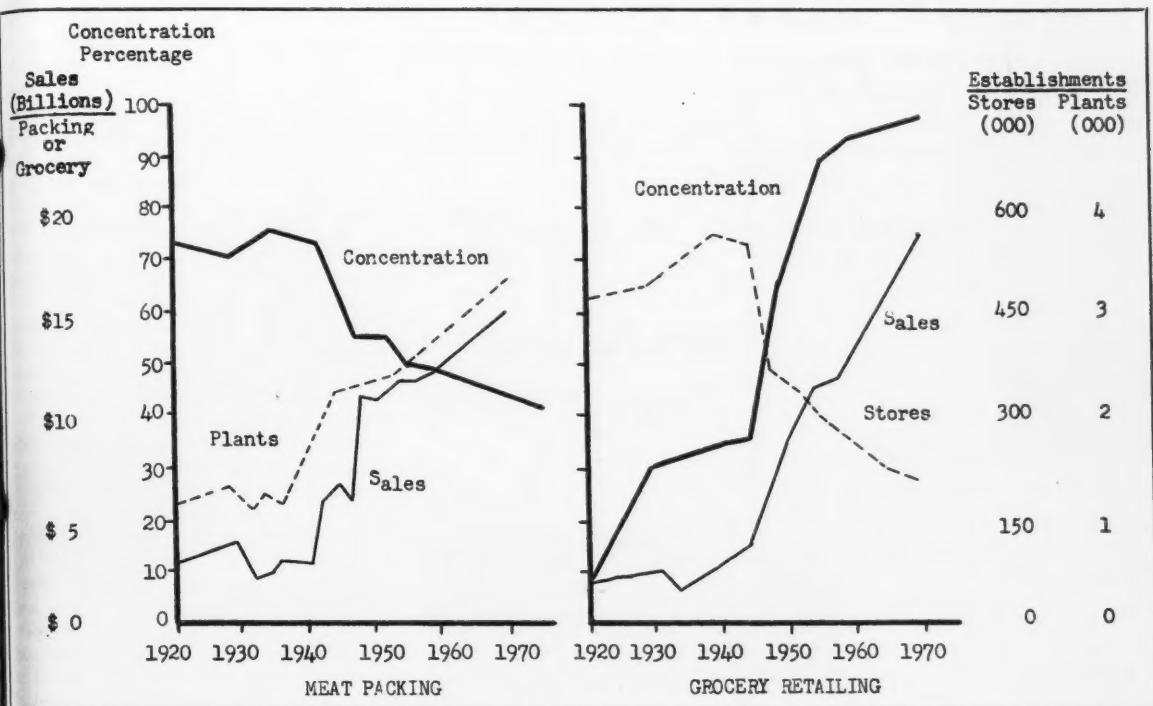


FIGURE 1: Concentration, Sales and Number of Establishments, Meat Packing and Grocery Retailing, 1920 to 1970.

## Concentration Rises in Food Retailing; Dwindles in Packing

By GEORGE L. BAKER

Assistant Professor of Marketing, Purdue University

RECENT publications, trade meetings, and government investigations have been concerned with changes in meat packing relative to changes in meat retailing. The problems considered have ranged from changes in merchandising procedures to the impact of live animal chemical implants. While there have been a myriad of changes during the past few decades which have affected and will affect both retailing and packing, the general relationships concerning the area in which the so-called "power" lies often become misunderstood in the confusion and rapidity of change.

In order to focus on these general relationships, annual total sales, number of establishments (plants and grocery stores) and concentration ratios for meat packing and grocery store retailing have been plotted for the period 1920 to 1970 in Figure 1.

The meat packing concentration ratios are calculated by dividing the sales of the nine national and 10 regional meat packing companies, (the 19 largest U.S. packers) by total commercial slaughterers' sales.

The retailing concentration ratios are calculated by dividing the total sales of grocery chains and affiliates (both voluntary and cooperative) by total grocery store sales.

Changes through time can be

compared through an examination of Figure 1. From 1920 up to World War II packing concentration remained in the 68 per cent to 75 per cent range. The number of plants and total sales increased from 1920

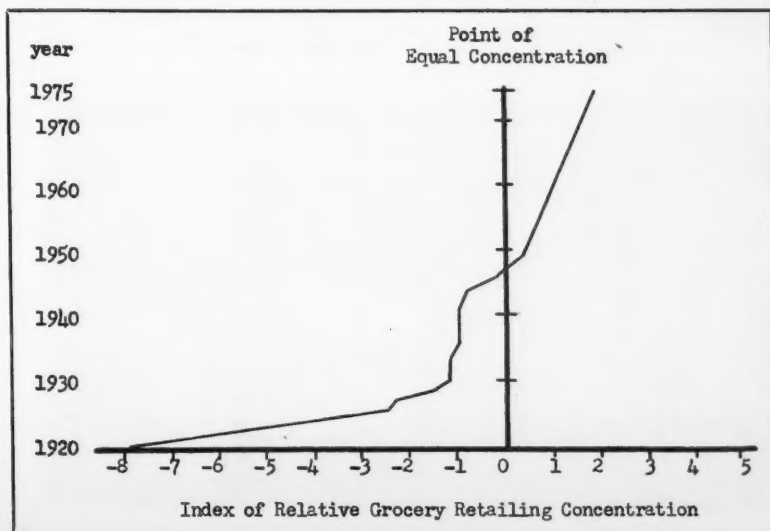


FIGURE 2: Concentration of Retailing Relative to Packing, 1920-1975.

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### AMI CONVENTION — PALMER HOUSE

up to the depression years then gradually increased up to World War II. During and immediately after World War II, the number of plants and sales increased sharply—and the concentration declined. There are many reasons for these changes. Some of the chief reasons are, of course, the changes in retail buying procedures, increases in the number of independent packing establishments, government grading, Federal Trade Commission action and certain shifts in the patterns of livestock marketing throughout the country.

A considerably different pattern has existed in grocery retailing. In the 1920's the chains grew very rapidly in both numbers and in size of individual chains; thus the concentration increased. The rapid increase in the number of grocery stores during the depression tended to level off the concentration in the 1930's. Immediately following World War II, with the rapid increase in grocery store sales, rapid decline in the number of stores and the increasing proportion of total sales accounted for by chains and affiliated groups brought about a very rapid increase in the degree of concentration in the grocery retailing business.

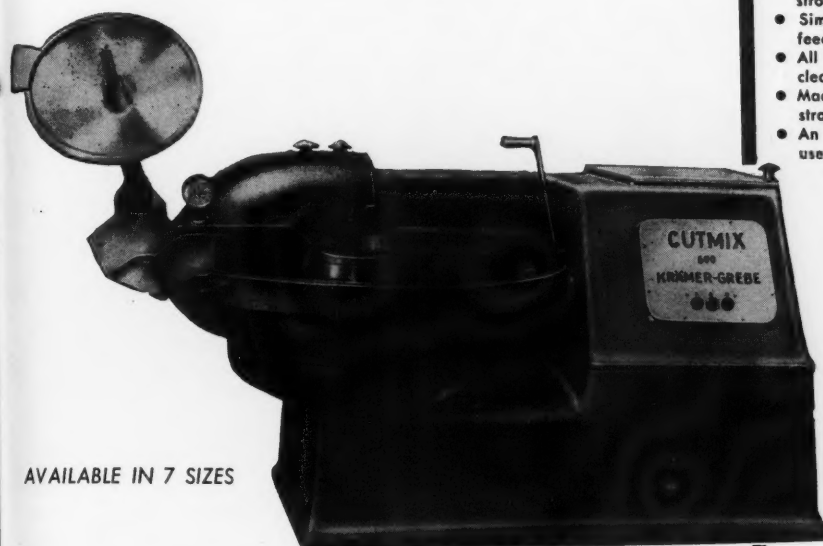
A direct comparison of concentration in packing and retailing from 1920-1975 is presented in Figure 2. This figure was calculated by making an index of relative concentration. This index reveals the rapid shift in concentration from packing to grocery retailing during the past and, barring any radical changes in technology or government policies, in the future. Such a diagram indicates at a glance what all the noise has been about and that for the meat packers the shoe is definitely on the other foot.

(Sources for the charts and other material here are: *The Meat and Livestock Industry in the Nation* by States, American Meat Institute, 1959, Section 5, p. 2; *Unfair Trade Practices in the Meat Industry*, Hearings before the Subcommittee on Antitrust and Monopoly of the Committee on the Judiciary, U. S. Senate, 85th Congress, May 1957, p. 492; *Affidavits of Swift Defendants* in Opposition to Motion of the U. S. for Summary Judgment, May 1958, pp. 968, 928 and Table 4.8; "Facts in Grocery Distribution," *Progressive Grocer*, 1959, p. 17; *Chain Stores in America* by G. Lebharr, Chain Store Publishing Co., 1959, pp. 61-74, and *The Structure of the U. S. Meat Industry*, Unpublished Ph.D. Thesis, Purdue University of Lafayette, Ind., June, 1960.)

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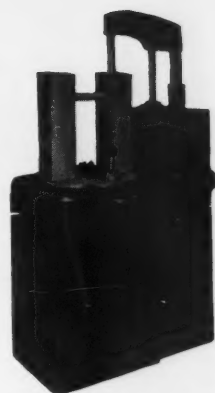
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"Last year we fed about 12,000 head of cattle on the MOREA feed program," says Harold Curtis, Feedlot and Livestock Manager of the Pierce Packing Company, Billings, Montana. "We like the program so much we are continuing it regularly. We have up to 4,000 cattle in our feedlots at a time—all on MOREA liquid feed. "Our cattle are yielding better," adds Mr. Curtis. "They dress out with a 2 per cent greater yield on the average. This means that each carcass is worth about \$8 more on the hook.

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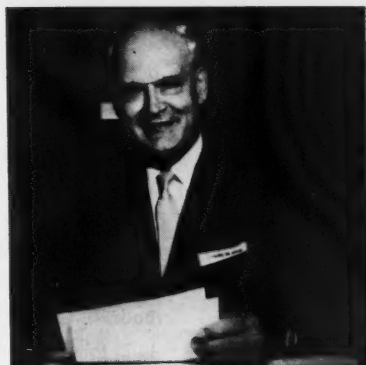
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ILLINOIS DIRECTOR of Agriculture Stillman J. Stanard introduced first state inspection bill in 1927. He got a mandatory law enacted in 1959.

## How One State Is Organizing Inspection Program



USDA VETERAN Fred C. Mau, D.V.M., heads new Illinois inspection division. State system will follow federal pattern, says Dr. Mau.

By EDWARD R. SWEM and BETTY STEVENS

**W**HILE it takes only a simple majority in both houses of the legislature to enact a state meat inspection law, getting that vote is far from simple, as proponents across the nation will attest. Nor can an effective state meat inspection program be launched in a day.

Stillman J. Stanard, who has served as director of the Illinois Department of Agriculture since 1953 and also held that post from 1925 to 1929, sponsored the first state meat inspection bill introduced in Springfield in 1927. Leader of the successful campaign to eradicate tuberculosis among cattle in the state, Stanard was

both houses, with an effective date of July 1, 1960. The measure, providing an appropriation of \$750,000 to set up the state inspection program and pay the full costs during the first year of operation, also had the support of Gov. William G. Stratton and the Illinois Veterinary Medical Association. (While state associations of meat packers have been leaders elsewhere in campaigns for mandatory, state-paid inspection in recent years, Illinois has no such state organization.)

In urging passage of the bill at legislative hearings, Stanard reported that his department had received a number of complaints about animals dying of disease and then being processed for sale to the public. He pointed out that meat inspection is a protective health service and should be financed with public funds, noting that the per capita cost of assuring Illinois residents good meat and poultry on their tables would be only about 10¢ a year. Stanard estimated at that time that more than 650 meat and poultry plants in the state were operating without benefit of inspection.

"Why did the 1959 bill pass and not the others?" the NP asked Stanard recently in an attempt to get a magic formula to pass along to other states.

In an answer telling the fruits of persistence rather than occult powers, the farm chief replied: "There was no opposition."

**ORGANIZATION:** With the inspection law on the books, Stanard's first job was to find an experienced veterinarian to head his department's new division of meat and poultry inspection, get regulations written to amplify the new law and obtain a record of all slaughtering and processing plants under his jurisdiction via a licensing provision of the inspection act.

Under "Rules and Regulations," the Illinois statute provides: "The director shall make such rules and regulations, including suspension of licenses, as may be necessary for the effective administration of this act. Such rules and regulations shall conform as near as possible but need not be limited by rules and regulations established by the United States Department of Agriculture governing meat and poultry inspection."

Stanard also found his man at the USDA.

Dr. Fred C. Mau, retiring from the USDA after nearly 42 years in meat inspection and animal disease eradication work, was recommended by the Illinois Veterinary

[Continued on page 81]

### STATE MEAT LAWS

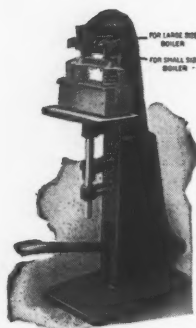
THIRD IN SERIES of articles on state meat laws based on 50-state National Provisioner survey. The series began August 20 with a discussion of the current state inspection picture. The outlook for inspection legislation in the states in 1961 was presented in the August 27 issue of the magazine.

convinced of the need to protect Illinois citizens from all unwholesome meat. Although the 1927 legislature didn't see things his way, and the bill failed to pass, Stanard remained convinced during nearly a quarter of a century in the attorney general's office that the state was falling down in a vital public health duty.

Back on the job as state agriculture chief in 1953, he tried again without success to get the legislature to pass a mandatory meat inspection bill. In 1957, he supported a poultry inspection bill passed by the House but killed in the Senate.

In 1959—32 years after Stanard's first try—a mandatory meat and poultry inspection bill written by the agriculture director was passed overwhelmingly by

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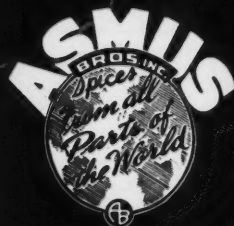
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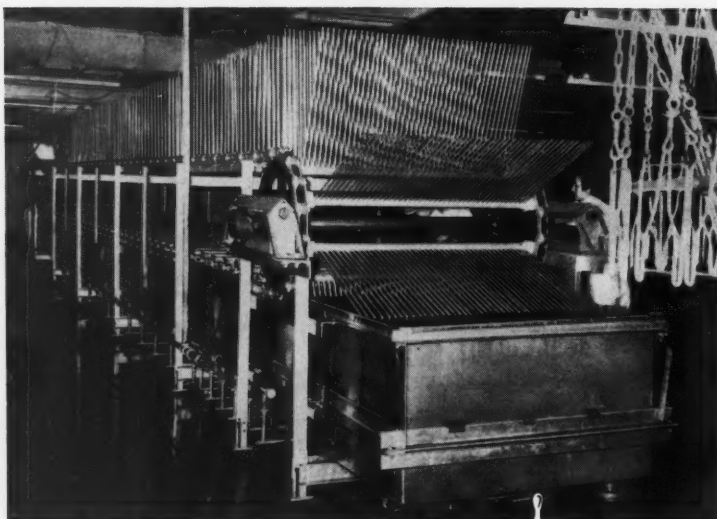
THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960



• Here's a Frick Counter-Flow-Continuous ("C-F-C") Poultry Chiller, one of four in operation at Holly Farms Poultry Processing Plant, Wilkesboro, North Carolina.

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Savings up to ¼¢ per pound are realized by using the Frick "C-F-C" chiller when compared to the use of ice. Figure the money saved at Holly Farms which processes 9,600 birds an hour, using Frick refrigeration equipment exclusively.



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50	Cold drinking water
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34	Water for carbonation
30	Long-term apple storage
28	Seawater in fish-boat holds
25	Hide storage cellars
23	Fresh-frozen ice cream
20	Moth-killing fur storages
15	Brine for ice skating rinks
10	Freezing Shell-Ice
5	Ice cream cabinets
0	Frozen-food display cases
-5	Long-term butter storage
-10	Frozen pork and beef stg.
-15	Optimum frozen-food stg.
-20	Commercial quick-freezers
-22	Refrig.-12 at atmos. press.
-28	Ammonia at atmos. press.
-30	Hardening ice cream
-40	Storage of aluminum rivets
-44	Propane liquefies
-50	Quick-freezing tunnels
-54	Propylene liquefies
-60	Testing rockets & fuels
-100	Research laboratories
-109	Dry ice temperature
-128	Ethane liquefies
-140	Hardening cast aluminum
-155	Ethylene liquefies
-258	Methane liquefies
-297	Oxygen liquefies
-318	Liquid air temperature
-320	Liquid nitrogen temp.
-411	Neon liquefies
-423	Hydrogen liquefies
-452	Helium liquefies
-460	Absolute zero



Medical Association and agreed to accept the post of superintendent of the division of meat and poultry inspection in his native state.

A meat inspection career was a "natural" for Fred Mau. Both his grandfathers were pioneer packers in Chicago and his father, Gustave Charles Mau, was associated with the old Western Packing and Provision Co. in that city. Upon graduation from McKillip Veterinary College in 1918 at the age of 19, he entered the federal meat inspection service under the former Bureau of Animal Industry of the USDA. Dr. Mau acquired a wide and varied experience in the regulatory veterinary field in the ensuing years. For 14 years, he did supervisory meat inspection work in Chicago. During World War II, he served in St. Joseph, Mo. At the outbreak of foot-and-mouth disease in Mexico in 1946, he was one of the first five veterinarians sent down there to set up controls so the disease wouldn't enter the United States. When the serious swine disease vesicular exanthema broke out in this country in 1952, Dr. Mau formulated regulations that finally brought VE under control. During recent years, his title was veterinarian in charge, Animal Disease Eradication Division, Agricultural Research Service, Chicago Union Stock Yards. Dr. Mau's retirement from federal service on May 31, 1960, came one month before the effective date of the new Illinois meat inspection law.

**GETTING UNDERWAY:** Although the number of meat and poultry slaughtering and processing plants in Illinois was thought to be somewhat in excess of 650 when the inspection law was enacted, the total was revised upward to an estimated 800 establishments as the licensing procedure unearthed previously unreported and seasonal (mainly poultry) operations. Under

has been recruiting a force of veterinary and lay inspectors, arranging for their training and surveying the existing local meat inspection picture in Illinois. The state law provides for recognition of municipal inspection systems provided the inspection ordinances establish systems "at least equal to state inspection" and the municipal programs are operated in accordance with the approved ordinances (as determined by investigations to be made by the state inspection division "not less than twice each year").

Starting salaries offered by the state for the inspection force are \$535 a month for veterinarians and \$335 a month for lay inspectors. Three civil service examinations, consisting of an aptitude test plus some practical questions, have been given by the state so far in Chicago, Springfield and Herrin, Ill. Of the 154 men who took the lay inspectors' exam, 123 passed. Dr. Mau has been screening this group further through oral interviews. He also has applications on file from about 25 veterinarians, including some USDA Meat Inspection Division retirees.

The superintendent wants to have a ratio, in general, of about one veterinarian to every five lay inspectors. Where the slaughtering operation is part-time or seasonal, he expects to have to employ private veterinarians during the designated operating periods because of the nationwide shortage of vets. "When we operate, each inspected plant will be fully-manned with inspection staff," Dr. Mau told the *PROVISIONER*.

**TRAINING MADE EASIER:** The problem of training lay inspectors has been simplified with the offer of the federal force to train the state men in official MID establishments. Dr. Mau says he also needs permission of the federally inspected plant owners for the entry of his trainees, but he has received a "warm welcome" in Chicago and anticipates no difficulty. The Illinois inspection chief also has received an open house invitation to attend any MID conference. "We can help the MID people, and they can help us," he said.

The state survey of local meat inspection systems turned up very few although some have been instituted so local packers could get federal grading. Vermilion County (Danville) has the only county inspection ordinance. Two or three cities, including Peoria and East St. Louis, have ordinances on paper, Dr. Mau said. Rockford and Chicago have pretty good inspection systems, he observed. He expects Chicago and possibly Rockford to continue municipal inspection. Peoria already has asked the state to come in.

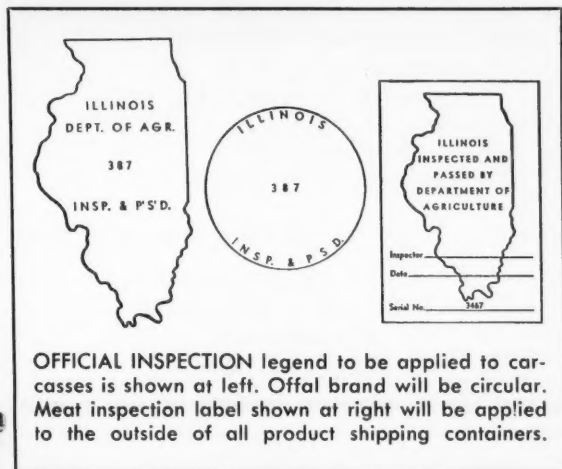
"We will do our utmost to get inspection throughout the state as quickly as possible, but we are not going to be haphazard," Dr. Mau emphasized. "It took seven years for federal inspection to get on the road."

The state inspection program will be instituted in October in larger Illinois plants, probably about 20 establishments to start. It may take four or five years for the state program to get fully underway, Dr. Mau estimated. Timing depends a lot on the response from veterinarians.

**MID PATTERN:** The initial Illinois regulations, recently off the press, follow federal regulations closely in regard to plant facilities, ante and post mortem inspection, and preparation, handling and branding of products.

"We're going to be copycats, follow MID rules and work carefully with the federal folks," the state superintendent explained.

State label control regulations covering meat products have not yet been spelled out. In an eight-paragraph definition, however, the statute says, in part, that a product is "unwholesome" . . . "If any substance has



the old Illinois Slaughterhouse Act, only slaughtering plants were licensed by the Department of Agriculture and the \$10 license was good for the calendar year. The new \$25 license required by the meat inspection law must be obtained by slaughtering and processing plants for each fiscal year beginning July 1.

Because some firms didn't realize they were covered by the new law and others thought their \$10 license was effective throughout 1960, all the plants don't yet have the new license, Dr. Mau told the NP. However, he said, industry cooperation has been excellent. As of early last week, new licenses had been granted to 420 plants, about 80 per cent of which are red meat establishments. Dr. Mau expects 200 to 300 more plants to have licenses by the middle of this month.

In the meantime, the meat inspection superintendent

been substituted wholly or in part therefor." . . . "If damage or inferior quality has been concealed in any manner." . . . "If any poisonous or deleterious substance is contained, unless such substance is permitted in production or unavoidable under processing practices as may be determined by rules and regulations hereunder prescribed by the Department of Agriculture or other provisions of law limiting or tolerating the quantity of such added substance on or in such product: provided, however, that any quantity of such added substance which exceeds the limit so established shall be considered as adulteration and as unwholesome."

Dr. Mau indicated that the state will be "a little tighter" than the MID on the domestic meat label attached to shipping containers. The state inspection stamp will require the inspector's initials and the date of labeling. "We're going to clamp down on a lot of illicit meat now sneaked into Chicago after dark from outlying areas that have no inspection," the state inspection chief commented.

While the Department of Agriculture will have to go back to the legislature for another biennial appropriation in 1961, Dr. Mau believes adequate funds again will be forthcoming. "The state should pay the costs of meat and poultry inspection in fairness to everyone concerned," he pointed out.

"Illinois is the greatest agricultural state," the meat and poultry division superintendent asserted in viewing the job ahead. "If it's the last thing I do as a veterinarian, I want to see a state inspection system in Illinois comparable to none."

(NEXT WEEK: Plant licensing and sanitation inspection. The 50-state picture.)

## Freeze-Dehydration Equipment Symposium Set for Chicago

A symposium on freeze-dehydration equipment, which will include presentations by three European and six United States equipment manufacturers, will highlight the second day of a two-day military-industry conference on dehydration preservation of foods to be held September 20-21 at the Stock Yard Inn, Chicago.

More than 200 military and industry representatives are expected to attend the meeting, which is sponsored by the Research and Development Associates, Food and Container Institute, Inc. The first day's program will include presentations on the economic aspects of freeze dehydration, the military's interest in dehydrated foods and use of other dehydration processes. Chairmen of the conference are J. M. Jackson of American Can Co., Barrington, Ill., and George A. Crapple, director of research, Wilson & Co., Inc., Chicago.

## But Meal Doesn't Make the 'Meat'

The Federal Trade Commission announced this week that General Mills, Inc., Minneapolis, has entered into a stipulation agreement to discontinue use of such terms as "meaty," "meat," "fish" or "liver" to describe meat meal, fish meal or liver meal in "Surechamp Dog Food."

The company also must not represent in any manner that the product contains meat, fish, liver or other ingredients when this is not a fact, the agency said.

Although the FTC considers such practices to be illegal, the agreement does not constitute an admission that the firm has violated the law, the FTC said.

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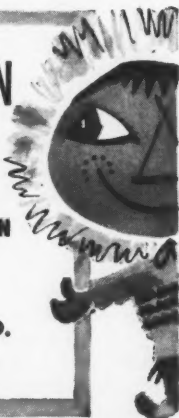
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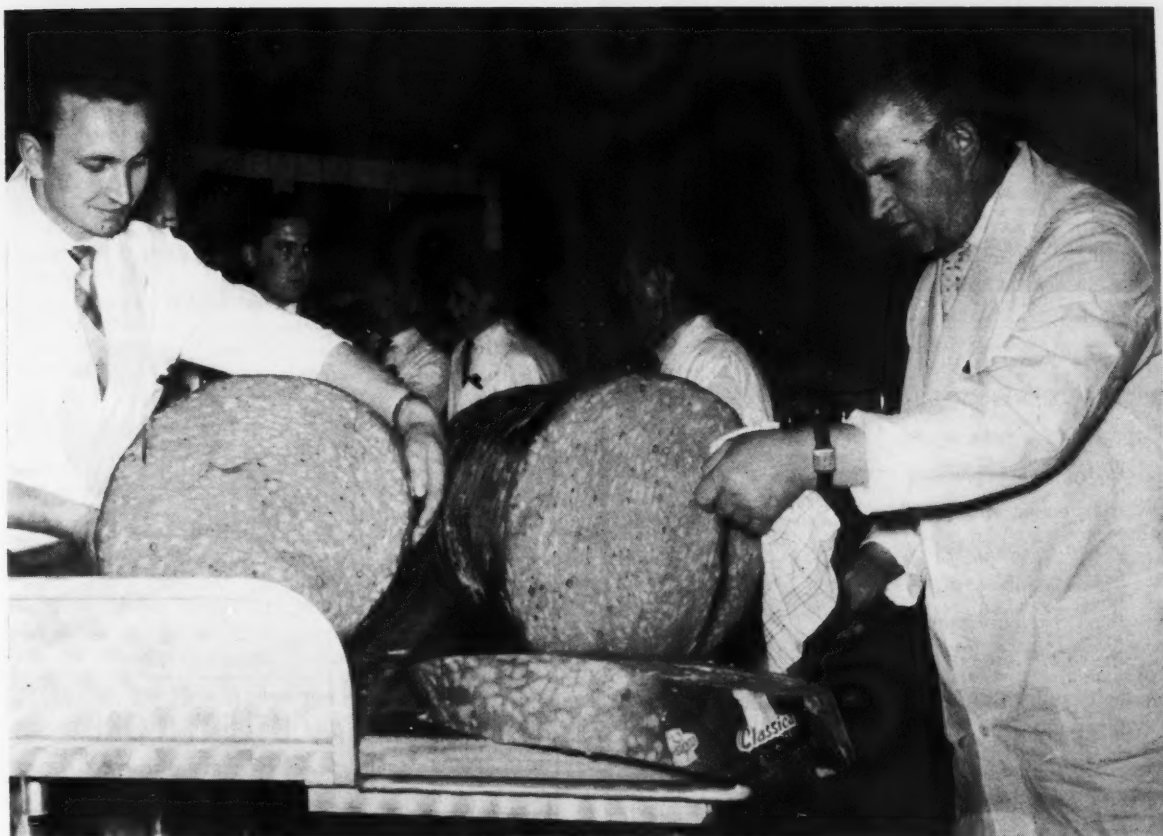
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## MEET EUROPE'S OUTSTANDING **Wurst Macher**

**AT MILWAUKEE SPICE MILLS' BOOTHS 15 AND 16, CLUB FLOOR**

U. S. sausage manufacturers will welcome Walter Stock, master sausage craftsman, at the AMI show in Chicago's Palmer House. Unquestionably the most distinguished authority on sausage manufacturing in all Europe, Mr. Stock has been feted in major meat plants throughout the world. Now, in the United States for the first time, Mr. Stock shares with American sausage makers his extensive knowledge of processes and techniques used by leading sausage makers.

The Stemmler Corporation, manufacturers of Glutamal, have retained Walter Stock for the past ten years to demonstrate their products at exhibitions in Amsterdam, Utrecht, London, Paris, Zurich, Essen, Hanover, Hamburg, Frankfurt, Munich and other overseas locations.

Be on hand at the AMI show September 16th through the 20th to welcome and talk with this outstanding expert in the field of sausage manufacturing and curing techniques.

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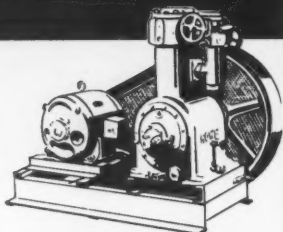
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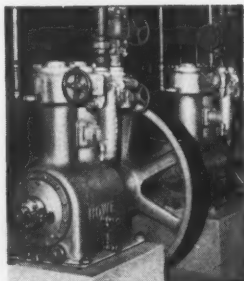
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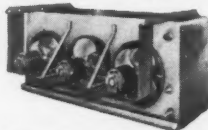
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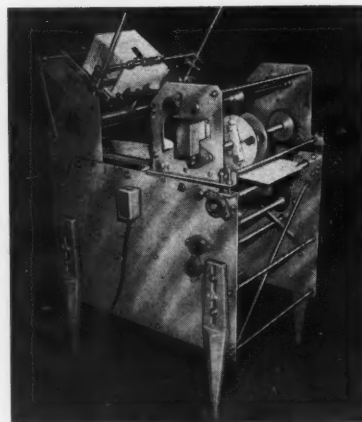
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## NIMPA-Eastern Division

[Continued from page 59]

spect to profits and that many packers presently are in a critical financial situation due to the instability in gross profits made from different product lines.

Emphasizing that accounting procedures used in the industry rely too heavily on historical data, he explained that the new technique attempts to plan for profits by establishing specific objectives with respect to volume, product mix and costs, reviewing these objectives from time to time and making necessary adjustments. It is concerned with historical accounting data only insofar as they can be used in determining the gross profit for a product line and in planning for profits.

The technique calls for frequent review by management to consider the profits that were forecast, the profits actually made and reasons for any discrepancies. Brammall emphasized that the forecasting system can be administered only by top management to be successful. He noted that the control needed for the technique is strong only where management is strong.

**FOR BETTER PRODUCTS:** In addressing the Meat Science Institute portion of the NIMPA program, Dr. William Shannon, assistant to the president, The Klarer Company, Louisville, outlined a program by

which the packing industry could improve its products. He expressed the need for:

1) Better understanding of refrigeration.

2) Concentration on the development of existing key items, rather than the introduction of too many new products.

3) Use of consulting laboratory services "to find out where you are" in a particular operation.

4) Intelligent industrial engineering, especially in regard to plant layout and movement of products.

5) Better control of operations. (He said that computer systems for sausage formulation are wonderful tools, but processors must establish a quality level for their sausage and be absolutely certain of their operation before trying to use these methods.)

Dr. Edward Nebesky of the food science department, Rutgers University, New Brunswick, N.J., pointed out that the most recent Meat Science Institute course held at Rutgers attracted students from many different parts of the country. He went on to list the subjects covered by the course and the social activities in which the students participated.

Recognized experts presented the following topics at the MSI: chemistry and bacteriology of meat, quality control, meat plant instrumentation, materials handling, packaging, new products development, merchandis-

ing and consumer acceptance, new food additives laws, the laboratory role in meat product development and meat plant problems. A question-and-answer session was a highlight of the course.

National NIMPA president Frank Thompson, Southern Foods, Inc., Columbus, Ga., presented certificates of completion to members of the 1960 Meat Science Institute graduating class.

**SEMINARS:** The fat content of sausage, grade standards, livestock weight manipulation, the practice of holding special sales on meat products for holidays and dozens of other diversified topics were probed at the informal seminar meetings.

**Sausage:** Processors were told that their biggest single problem concerns the quality of their products. John Krauss, former NIMPA president, stressed the importance of a sufficient quantity of wholesome meat in sausage products "because meat flavor is the most important characteristic of sausage."

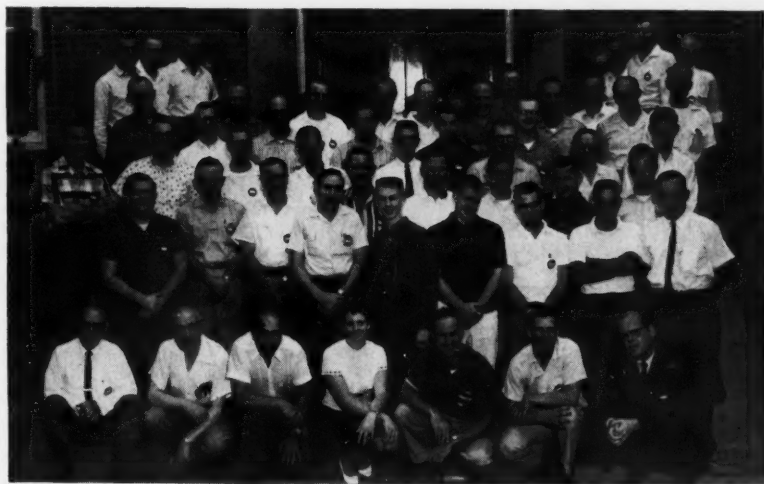
Emerson D. (Mike) Moran, private industry sausage consultant, observed that, depending on a particular trade area, there is a vast difference of opinion as to the amount of fat needed in a formula to produce a "good" sausage product. Whether more or less fat is included in a formula depends on what the consuming public accepts as quality in this respect, he said.

Topics discussed at this seminar also ranged from the cause and elimination of jelly pockets to the relation of an animal's age to protein.

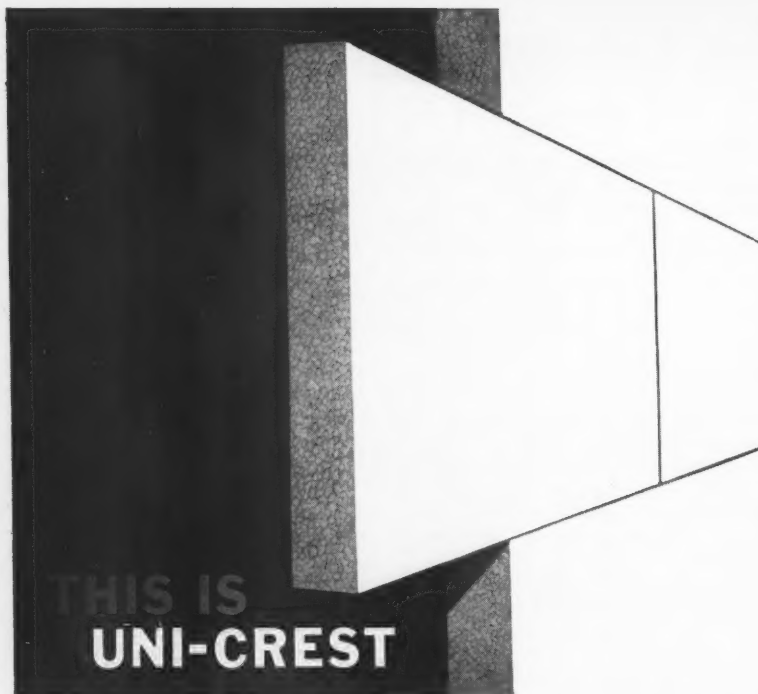
**Federal inspection:** The discussion was concerned largely with controlling the salt solution in hams. As in the case of the fat content of sausage at the sausage seminar, it was determined here that there is a great difference in the amount of salt in hams across the country. Dr. R. K. Somers, chief staff officer for procedures and training, USDA, warned that bad products eventually will catch up with manufacturers and that regulations must be enforced at all levels.

**Packers and Stockyards:** In reply to a criticism that the government, by focusing attention on the out-bound weight of livestock, has encouraged weight manipulation by unscrupulous dealers, director Doggett said that "surprise" check-weighing will be used whenever possible to discourage this practice. He added, however, that many packers have encouraged such practices by their slipshod methods.

**Federal grading:** Presided over by Russell O. Hitz, assistant chief of the



MEMBERS of Meat Science Institute class of 1960 are pictured on campus of Rutgers University where course was conducted August 22-24. MSI program attracted students from South and Midwest, as well as East; the total number attending was about 40. Subjects included chemistry and bacteriology of meat, quality control, packaging, new products, merchandising and consumer acceptance and meat plant problems. Barbecue and banquet were social activities in which students participated. Members of class received certificates of completion at Eastern meeting of NIMPA in Atlantic City. Pictured with students are Dr. Edward Nebesky and secretary (bottom row, third and fourth from right), who made arrangements for three-day course.



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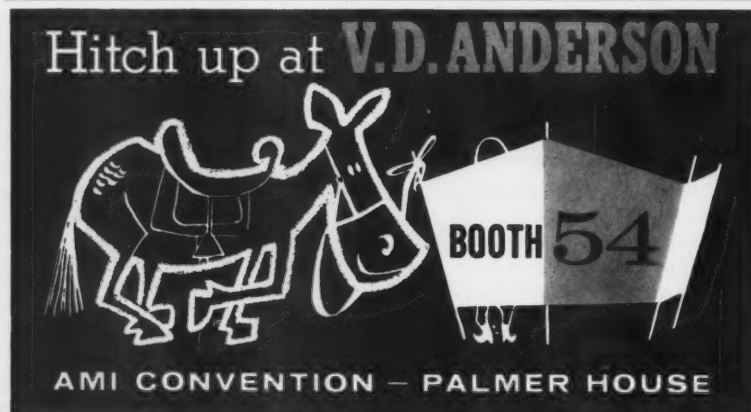
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federal meat grading branch, and Charles R. Paluch, supervisor of the grading branch at Baltimore, the discussion centered on grade standards and research on cutability.

**Sales and advertising:** NIMPA members at this meeting were told that the practice of cutting prices on meat products to run special sales for certain holidays is against every good marketing concept, and yet packers continue to do it.

Al Herr, Al Herr Advertising Agency, Milwaukee, said the most common fault among local and regional advertisers is their tendency to spread their money over too many media. He told packers to concentrate their advertising dollar on the most economical medium for best results.

**Profits and accounting:** Norman Brammall presented additional facts and displayed various charts in continuing to explain the "forecasting for profits" technique. He cited and compared figures taken directly from monthly profit and loss statements for a group of plants.

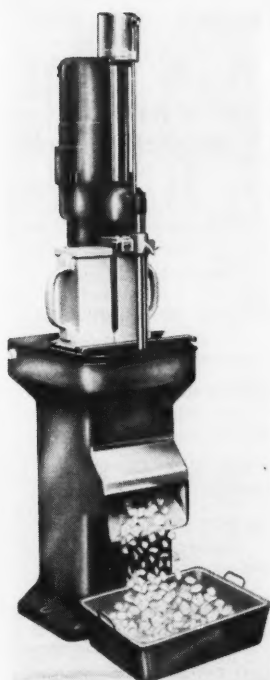
**NIMPA services:** Walter Hodes, Eugene M. Klein and Associates, Cleveland, covered specific details of the pension and profit-sharing plan for members of the association and distributed literature explaining finer points of NIMPA services.

The following were elected directors at the Eastern meeting to serve terms ending in 1964: J. B. Harrison, C. A. Durr Packing Co., Inc., Utica, N.Y.; W. L. Medford, Medford's, Inc., Chester, Pa., and John G. Stephen, Arbogast and Bastian, Inc., Allentown, Pa.

Incumbent Eastern division directors are: Albert F. Goetze, Albert F. Goetze, Inc., Baltimore; Christian C. Kunzler, Kunzler & Co., Inc., Lancaster, Pa., and Herbert Rumsey, jr., Tobin Packing Co., Inc., Rochester, N. Y.—all to serve until 1962. Serving until 1963 are: John J. McKenzie, John McKenzie Co., Inc., Burlington, Vt.; B. D. Stearns, B. D. Stearns, Inc., Portland, Me., and Franklin L. Weiland, Weiland Packing Co., Inc. Phoenixville, Pa.

## WSMPA Sept. 16 Meetings

Two important meetings will be held in connection with the Western States Meat Packers Association board of directors meeting on Friday, September 16, at the St. Francis Hotel, San Francisco. E. Floyd Forbes, president and general manager, announced. The processors' committee will meet with the board of directors Friday afternoon, and the beef committee also will meet in the St. Francis that afternoon.



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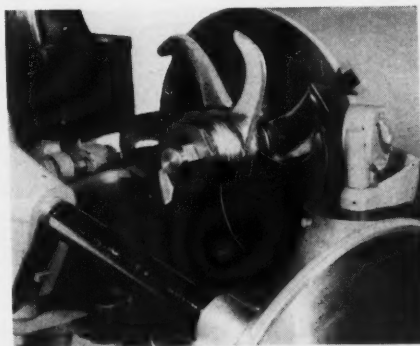
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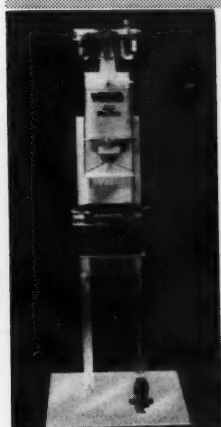


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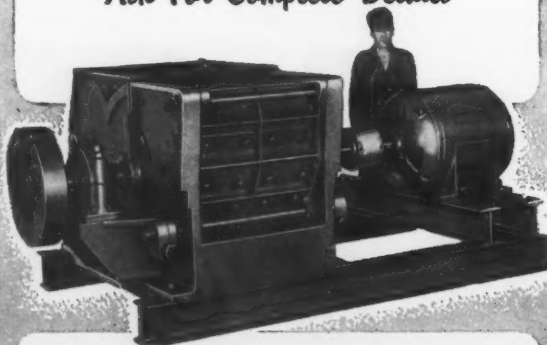
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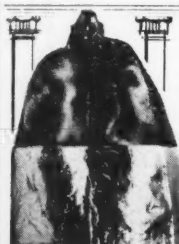
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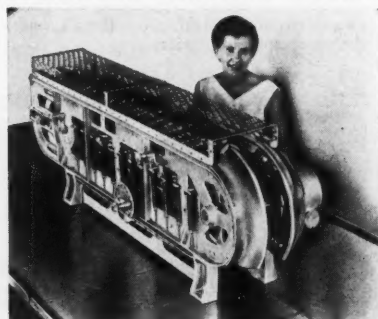
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## Chicago at Convention-Time

[Continued from page 48]

"THE GOLDEN FLEECE," a comedy with Hal March playing until September 18 at Drury Lane, 2500 W. 94 pl. After September 18, "SUSAN AND GOD," with Joan Fontaine.

## SPORTS

**BASEBALL:** Chicago Cubs vs. Los Angeles, September 16, 17 and 18, at Wrigley Field, Clark and Addison; September 19 and 20, Chicago Cubs vs. San Francisco, Wrigley Field. Starting time, 1:30.

**FOOTBALL:** 15th Annual Armed Forces Benefit Football Game, Chicago Bears vs. Pittsburgh Steelers, Soldier Field, starts 8:30 p.m. on September 16.

**HORSE RACING:** Hawthorne Race Course, daily at 2:30 p.m., Saturday at 2:00 p.m. No racing on Sunday. Six races per day.

**NIGHT HARNESS RACES:** Suburban Downs and Maywood Park, every night except Sunday, 8:40 p.m.

**STOCK CAR RACES:** O'Hare Stadium, Mannheim and Irving Park rds. Every Wednesday and Saturday. Speed trials at 6:30 p.m.; first race, 8:30 p.m.

## POTPOURRI

**JAZZ, LTD.:** Dixieland jazz, 164 E. Grand.

**AZUMA HOUSE:** All-Japanese restaurant featuring kimono-clad waitresses, 5120 N. Broadway.

**BELLINI CAFE:** Espresso house, 1014 N. Rush st.

**TIMOSHENKO'S HAREM CLUB:** Gypsy music and entertainment, 72 E. Oak.

**OLD TOWN ALE HOUSE:** Classical

and flamenco music, 227 W. North. **GATE OF HORN:** Folk music, 753 N. Dearborn st.

## MOVIES

"CAN-CAN," film version of Cole Porter's Broadway musical, starring Frank Sinatra, Shirley MacLaine, Maurice Chevalier and Louis Jourdan. Palace Theatre, 159 W. Randolph, on reserved seat basis. Show nightly at 8:00 p.m.; Sunday at 7:30 p.m.; matinees Thursday, Saturday and Sunday at 2:30 p.m.

"BEN-HUR," winner of 11 Academy Awards, starring Charlton Heston. All seats reserved. Michael Todd Theatre, 170 N. Dearborn st.

## TRIPS AND TOURS

**SHORE-LINE CRUISES:** Two-hour cruises via Wendella Streamliner (DE 7-1446) and Mercury Scenicruiser (DE 2-1353) leave from docks at Michigan ave. bridge. One-hour boat rides daily until midnight. Call direct for schedules.

**CONDUCTED TOURS:** A wide variety of conducted tours are offered by Chicago Sight-Seeing Co., Pick-Congress Hotel, 520 S. Michigan ave., and Chicago Gray Line Co., LaSalle Hotel, 10 N. LaSalle st.

**PRUDENTIAL BUILDING OBSERVATION DECK:** Prudential Plaza, on Randolph st., east of Michigan ave. Open daily 10 a.m. to 10 p.m.; Friday and Saturday, 10 a.m. to midnight, and Sunday, 11 a.m. to 6 p.m.

## CHURCHES

**ST. PETER'S CHURCH** (Catholic), 110 West Madison st. Sunday masses, hourly from 5 a.m. to 12 noon. Week-

days, half-hourly from 5:30 to 9 a.m., and also at 11:40, 12:10 and 12:40.

**17TH CHURCH OF CHRIST, Scientist,** 220 S. Michigan ave. (Orchestra Hall). Sunday service is held at 11 a.m. in the Orchestra Hall auditorium.

**CHICAGO TEMPLE, FIRST METHODIST CHURCH,** 77 West Washington. Sunday services are held at 11:00 a.m. and 7:30 p.m.

**FOURTH PRESBYTERIAN CHURCH,** Michigan ave., north, at Delaware pl. Sunday services, 11 a.m., 4 p.m. and 8 p.m.

**CATHEDRAL OF ST. JAMES** (Episcopal), N. Wabash ave. at Huron st. Sunday services, 8, 10, 11 a.m., weekdays, 7:30 a.m. and also Wednesday at 10 a.m. and Thursday at 6:30 a.m.

**CENTRAL CHURCH** (non-sectarian), Tower center, Conrad Hilton Hotel. Sunday service, 11 a.m. Sunday morning coffee hour following.

## DINING-DANCING

**AMBASSADOR EAST HOTEL,** Pump Room, N. State and Goethe.

**AMBASSADOR WEST HOTEL,** The Buttery, N. State and Goethe.

**CONGRESS HOTEL,** The Glass Hat, 520 S. Michigan ave.

**CONRAD HILTON HOTEL,** Boulevard, 720 S. Michigan ave.

**DRAKE HOTEL,** Camellia House, Lake Shore dr. at Michigan.

**EDGEWATER BEACH HOTEL,** Polynesian Room, 5349 N. Sheridan.

**PALMER HOUSE,** Empire Room, State and Monroe sts.

**SHERATON-BLACKSTONE HOTEL,** Cafe Bonaparte, 636 S. Michigan.

**SHERMAN HOTEL,** College Inn Porter-

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house, Randolph and Clark.  
**ALLGAUER'S HEIDELBERG**, 14 W. Randolph st.  
**CHEZ PAREE**, 610 N. Fairbanks ct.  
**HONOLULU HARRY'S WAIKIKI**, 804 W. Wilson ave.

#### DINING-ATMOSPHERE

**ALLGAUER'S ON RIDGE**, 666 N. Ridge.  
**BAMBOO INN**, 11 N. Clark st.

**CAFE BOHEMIA**, 138 S. Clinton st.  
**CITRO'S RESTAURANT**, 181 E. Lake Shore dr.  
**COUNTRY CLUB HOTEL**, Georgian Room, 6930 South Shore dr.  
**GEORGE DIAMOND STEAK HOUSE**, 512 S. Wabash ave.  
**FRED HARVEY**, 919 N. Michigan ave.  
**ISELL'S RESTAURANT**, 940 N. Rush st.  
**ITALIAN VILLAGE**, 71 W. Monroe st.

**JULIAN'S**, 103 E. Chicago ave.  
**KUNGSHOLM SCANDINAVIAN RESTAURANT**, 100 E. Ontario st.  
**L'AIGLON FRENCH RESTAURANT**, 22 E. Ontario st.  
**LONDON HOUSE**, 360 N. Michigan ave.  
**RED STAR INN**, 1528 N. Clark st.  
**SHANGRI-LA**, 222 N. State.  
**SIRLOIN ROOM**, Stockyard Inn, 42nd and Halsted sts.

### Waste Treatment by Ponding

[Continued from page 58]

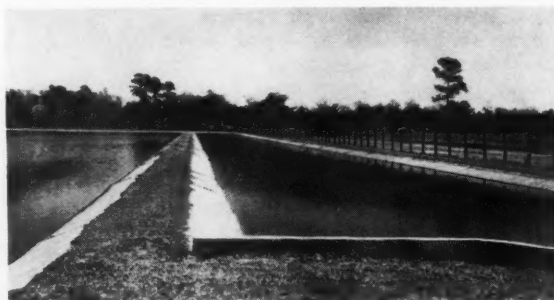
In the Wilson waste clarification plant, grease-bearing waste enters a settling and grease recovery tank. The grease is skimmed and the settleable solids are pushed to an outlet from which they flow to a wet well into which the waste water from the paunch cleaning tables also flows. After primary treatment the waste flows to the main wet well.

The paunch waters and the settled solids from the settling tank are pumped to dewatering screens which have a mesh of 20 x 30. The dewatered material falls into a skid-type truck body for subsequent movement to a local farm.

The solid-free water then flows to the main wet well. At the same time, part of the sludge from the anaerobic pond flows to this wet well to give a mixture ratio of one part sludge to two of raw waste. Two 1,500-gpm. pumps located in an adjacent dry well pump the mixed liquor to the distribution flume. The water again enters

at one side of the flume and discharges at the other.

At Wilson during some severe cold months steam must be introduced into the pond to maintain the temperature of 75° F. However, this heat need occurs infrequently and the cost is nominal, says Dr. Sollo.



CHANNEL at right feeds water from the oxidation pond back to wet well by natural gravity, avoiding pump use.

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**SEPTEMBER 16-20**

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"It is very efficient for stunning hogs. We think it is easier to operate—you don't have to use any restrainer."

**STUN-O-SLAUGHTER\* SENIOR**—for all size plants. Used on calves, sheep, hogs, sows, boars.

*"It Really Keeps 'em Down"*

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\*Patent Pending

**FOR HUMANE STUNNING OF CALVES, SHEEP, HOGS**

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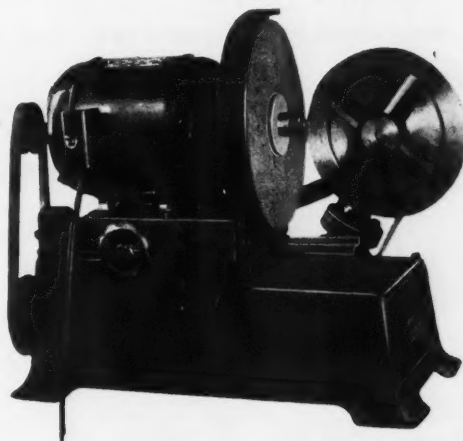
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WALnut 7-7191-2-3

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The Automatic Grinder will pay for itself in savings! It assures faster production! Your finished products have better quality and texture. You gain in all ways when you have an Automatic Grinder in your plant.



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## Flashes on suppliers

**THE DUPPS CO.:** Assignment of RAY LANSAW to service the rendering industry in engineering problems was recently disclosed by JOHN A. DUPPS, president. His territory will include the eastern states and the eastern part of Canada.

**MILPRINT, INC.:** FRED M. STEFAN has been elected president and a director, ARTHUR M. SNAPPER, chair-

man of the board and chief executive officer of this flexible packaging company, has announced.

**PRESERVATIVE MANUFACTURING CO.:** DR. HUGO WISTREICH has been named director of research and development of this supplier to the food industry, the firm announced recently.

**MERCK & CO.:** Appointment of ROBERT P. DUDLEY to the newly created position of meat products manager, has recently been disclosed. He will be responsible for the marketing functions of planning and co-

ordinating the growth of the firm's products for the meat industry, such as Neo-Debitate (R) and MSG, and of evaluating opportunities for new products in the field.

**KNICKERBOCKER MILLS CO.:** THEODORE R. FETHERSTON has been appointed technical director of this spice importing firm, according to IRVING FITZPATRICK, president. Fetherston was formerly with Griffith Laboratories.

**TEE-PAK, INC.:** This casing manufacturer has singled out its outstanding salesman and district manager for 1959. DALE FRYE, representative for the Texas and Louisiana territories, received the salesman merit award from SEYMOUR OPPENHEIMER, president, at the firm's annual sales meeting in Chicago. In a three-way tie for second place were: KEN BOYD, PAUL BLATT and DICK RAYMOND. District manager's award was presented to ERNIE WEBSTER, Canadian district manager for the organization.

**GAS ATMOSPHERES, INC.:** CHARLES A. VANA, internationally recognized authority on applications of protective gases for the food industry, has been named director of research for this Cleveland firm.

**CROMPTON & KNOWLES PACKAGING CORP.:** Steadily expanding sales for its packaging equipment and an expanded engineering and new development program, have caused this company to purchase land in the Agawan Industrial Park in New York for the purpose of more than doubling its manufacturing, engineering and development space.

**OAKITE PRODUCTS, INC.:** DANIEL P. BRENNAN has been appointed technical service representative in midtown New York by this manufacturer of specialized chemical compounds for industrial cleaning, sanitizing and metal treating. HARLIS E. MARTIN, CHARLES W. PIERCE and FRANK T. MOUNTJOY have been appointed to fill similar posts in other areas.

**H. KOHNSTAMM & CO.:** This leading producer of certified food colors and pigments for industry has entered into a joint agreement with Horace Cory and Co. of London for the purpose of providing dyestuffs and pigment colors to be manufactured by the British firm for sale throughout the commonwealth.

**THE GLIDDEN CO.:** A new gloss enamel, especially for the food processing industry on cold, damp surfaces, has been developed by this

## ANNOUNCING!

### NEW JARVIS SCRIBE SAW AIR-POWERED\* SAW FOR BEEF & PORK

amazingly light weight & low priced  
one-hand fatigue-free fast scribing

PIVOTAL BLADE GUARD  
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OF CUT CONTROL



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WEIGHT  
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4" DIAM. HIGH  
SPEED BLADE 3/4" CUT  
5 1/2" BLADE ALSO  
AVAILABLE 1 1/4" Cut

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BLADE DEPTH  
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#### FASTER MORE ACCURATE SCRIBING

Due to high speed blade and light weight, scribing is faster, more accurate.

#### BETTER PRODUCTION—LESS FATIGUE

Weight of a balancer or electric motor is eliminated. Operator scribes with more ease, increases his production.

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Eliminates clumsy, tiresome 2-hand scribing. Improves accuracy.

#### ELIMINATES BONE SPLINTERS AND MISCUTS

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Scribing half beef with Jarvis Scribe Saw at Reskin Packing Co., Sioux City, Iowa. Note one-hand ease of operation.

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Company

Street

City & State



Cleveland firm. Called Glid-Cool, the specialty product may be applied to walls made of most any material and is particularly recommended for application in meat coolers, cold storage lockers and fermentation rooms.

**U.S. INDUSTRIAL CHEMICALS CO.:** A new section of U.S.I.'s polyethylene production plant at Houston, Tex., has just gone on-stream. The new installation doubles the capacity of the plant and establishes U.S.I. as the second-largest producer of polyethylene in the world, according to Dr. R. E. HULSE, general manager of the Industrial Chemicals Co., Division.

**CALGON CO.:** E. I. COPENHAVER has been appointed manager of special applications for commercial detergents division of this Pittsburgh supplier.

**ARMOUR INDUSTRIAL CHEMICAL CO.:** J. WILLIAM MARTIN has joined this chemical company as ammonia sales representative for New York state.

**BEMIS BROS. BAG CO.:** E. M. PROCTOR, manager of production for the western operations of this container manufacturer will move to the general offices in St. Louis.

**CONTAINER CORPORATION OF AMERICA:** Promotion of HERBERT C. CLAYTON to assistant sales manager in the Fort Worth corrugated shipping container plant was recently announced.

**AVERY LABEL CO.:** A reorganization of its marketing activity and the appointment of RICHARD J. PEARSON as director of marketing have been announced by JOHN S. TORREY, vice president.

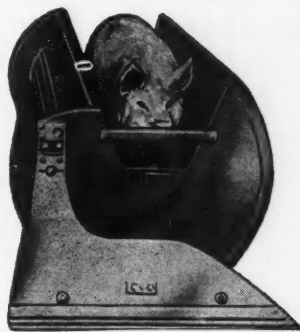
**KVP SUTHERLAND PAPER CO.:** HARLAN LONGNECKER has been appointed sales manager of the specialties division of this wrapping materials manufacturer. He succeeds GEORGE GARD, who resigned.

**SEALRIGHT CO.:** R. REID McNAMARA, president, has announced the appointment of JAMES A. ORBELL as this packaging firm's sales representative in the Pittsburgh area.

**AMERICAN CAN CO.:** Appointment of ALEXANDER BLACK as manager of the marketing division was announced by ROBERT C. STALK, vice president in charge of sales for the Canco Division.

**THE WHITE MOTOR CO.:** J. H. JONES has been appointed manager of this truck and bus manufacturer's St. Louis branch. He will be in charge of sales, parts and services.

## Portable Schermer Hog Lift and Humane Stunner



The portable Schermer Hog Lift, in combination with the Schermer Stunner, is the most economical, humane slaughtering device in the industry!

Hog enters lift and then his forelegs automatically operate a spring that causes the bottom to drop. Now the hog is in a firmly wedged position and cannot move.

After the hog is stunned with either one of the Schermer Humane Stunners, the lift is tilted by operating a side lever, and the hog is ejected on to the floor or a conveyor system. Lift and hinged bottom then automatically return to original position.

**OVER 200 HOGS PER HOUR CAPACITY.**

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Plant tested. Complete unit \$450.00. No restrainer or other accessories needed.



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FOR CALVES,  
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manufactures a complete line of mechanical and electrical humane stunning devices of specialized design for every purpose. use genuine Schermer Model M. E. Penetrating type captive bolt stunner with or without long handle (see right) use the new Schermer humane Knocker with a captive mushroom head. Stuns instantly without penetrating the skull.



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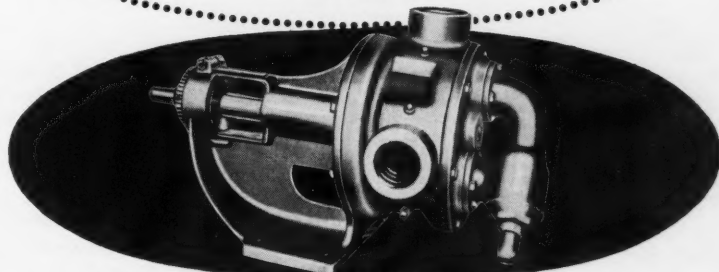
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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Down, But Above Last Year

Production of meat under federal inspection settled in the week ended August 27 to 408,000,000 lbs. from 414,000,000 lbs. for the previous week. However, with slaughter of cattle and beef production running well above numbers and volume last year, total volume of meat last week was about 5 per cent larger than the 388,000,000 lbs. produced in the same August week a year ago. Slaughter of cattle and sheep declined from the previous week, while slaughter of calves and hogs showed moderate increases. Compared with last year, cattle kill was up, while that of hogs was down somewhat. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	M's	Mil. lbs.
Aug. 27, 1960	385	226.0	1,175	158.7
Aug. 20, 1960	395	232.7	1,135	156.6
Aug. 29, 1959	351	205.8	1,206	160.4

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Aug. 27, 1960	98	12.2	250	11.5	408
Aug. 20, 1960	95	11.9	280	12.6	414
Aug. 29, 1959	90	11.1	236	10.9	388

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
 1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 27, 1960	1,020	587	235	135
Aug. 20, 1960	1,025	589	240	138
Aug. 29, 1959	1,017	586	230	133

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
Aug. 27, 1960	220	125	96	46	39.9
Aug. 20, 1960	220	125	94	45	38.6
Aug. 29, 1959	217	123	95	46	38.4

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, July, 1960-59, as reported to THE PROVISIONER:

	July 1960	July 1959
Cattle, head	39,613	38,392
Calves, head	18,380	14,436
Hogs, head	14,665	14,949
Sheep, head	54,078	51,766

Meat and lard production for July, 1960-59 (in lbs.), were:

Sausage	9,964,099	10,225,051
Pork and beef	11,420,622	10,765,078
Lard, substitutes	1,323,618	772,696
Totals	22,728,339	21,762,825

As of July 31, 1960, California had 125 meat inspectors. Plants under state inspection totaled 365 and plants under state approved municipal inspection numbered 50.

## USDA Buys Ground Beef and Lamb For Schools Last Week

The U. S. Department of Agriculture late last week bought an additional 1,911,000 lbs. of frozen ground beef for distribution to schools participating in the National School lunch program.

Bidders received prices ranging from 38.95 to 40.50¢ a lb. Offers were accepted from 16 of the 35 bidders who offered a total of 8,022,000 lbs.

A total of \$766,000 of funds transferred by Congress from Section 32

was expended for the purchases, bringing to \$815,000 the amount spent on 2,037,000 lbs. of frozen ground beef since the purchase program began August 19.

Purchase of 42,000 lbs. of frozen ground lamb for the same purpose was also announced last week by the department.

Prices were 57.95 and 58.03¢ a lb. Two offers were accepted from one of the three bidders who together offered a total of 168,000 lbs. About \$24,000 of Section 32 funds were used for the purchase.

## Meat Prices Shade Easier

Meat prices eased a shade more in the week ended August 23 as the average wholesale price index, off for its second consecutive week, declined to 96.3 from 96.4 for the previous week. The average primary market price index, however, rose to 119.4 from 119.3 for the week before. The same indexes for the corresponding period of last year were 97.5 and 119.2 per cent, respectively. Current indexes were computed by the Bureau of Labor Statistics on the basis of the 1947-49 average of 100 per cent.

## U. S. MEAT EXPORTS

While aggregate volume of red meat exported from the United States normally is small compared with imports, the outward movement of some meat products constitutes a fairly impressive figure. U. S. exports of livers in June at 3,748,968 lbs. were up from 1,983,075 lbs. last year. Exports of beef tongues amounted to 2,273,233 lbs. compared with 1,787,466 lbs. in June last year. U.S. exports of animal fats in June were up to expectations as shipments of lard amounted to 62,724,093 lbs., up from 46,839,921 lbs. for the same month last year. Exports of inedible tallow totaled 110,201,164 lbs. compared with 102,694,428 lbs. a year earlier.

U. S. exports of meat products in June, 1960-59, are listed below as follows:

Commodity	June 1960 Pounds	June 1959 Pounds
<b>EXPORTS (Domestic)</b>		
Beef and veal—		
Fresh or frozen		
(except canned) ..	600,768	535,536
Pickled or cured		
(except canned) ..	1,307,054	1,051,314
Pork—		
Fresh or frozen		
(except canned) ..	996,338	709,846
Hams and shoulders, cured or cooked	984,565	1,535,092
Bacon	269,051	942,206
Pork, pickled, salted or otherwise cured	956,508	1,066,814
Sausage, bologna & frankfurters		
(except canned) ..	270,388	217,060
Meat and meat products (except canned) ....	28,945	20,691
Beef and pork livers, fresh or frozen	3,748,968	1,983,075
Beef tongues, fresh or frozen	2,273,233	1,787,466
Variety meats, (except canned) ....	2,115,111	1,009,579
Meat specialties, frozen	410,520	315,040
Canned meats—		
Beef and veal	234,456	171,853
Sausage, bologna & frankfurters	114,084	118,254
Hams and shoulders	145,190	66,361
Pork, canned	231,450	480,959
Meat and meat products	52,910	361,758
Lamb and mutton (except canned) ....	168,623	156,129
Lard (includes rendered pork fat) .....	62,724,093	46,839,921
Shortenings, animal fat (excl. lard) .....	9,320	112,220
Tallow, edible	2,325,675	692,591
Tallow, inedible	110,201,164	102,694,428
Inedible animal oils	1,330,527	168,013
Inedible animal greases and fats .....	9,815,153	11,287,438
Compiled from Bureau of Census records.		

## EAST COAST MEAT IMPORTS

Arrival of foreign meat at New York, Boston and Philadelphia, as reported in pounds by the USDA:

WEEKS ENDED JUNE 17 AND 24, 1960  
 From Argentina—187,840 canned beef. Australia—978,158 boneless beef and 50,374 boneless mutton. Canada—191,334 carcass beef and veal and 83,479 miscellaneous meats. Costa Rica—29,150 boneless beef. Denmark—151,315 canned pork. Germany—25,920 canned pork. Holland—1,055,716 canned pork. Ireland—966,533 boneless beef. New Zealand—4,787,706 boneless beef, 248,105 boneless mutton and 81,588 beef hindquarters. Paraguay—46,080 canned beef. Uruguay—36,000 canned beef.

# PROCESSED MEATS . . . SUPPLIES

## July Meat Processing Volume Down Somewhat On The Average From Last Year; Sausage Rate Higher

**P**ROCESSING of meat and food products was toned down somewhat in July on a number of products, with the total volume of 1,284,996,000 lbs. processed in the four-week period indicating a smaller average rate than the 1,723,119,000 lbs. handled in about the correspond-

ing five-week period last year.

Sausage was one exception as production of it maintained its recent relatively high level. Volume of the group of products at 142,787,000 lbs. suggested a slightly higher average rate than the 175,135,000 lbs. produced in five weeks last year.

The average rate on meat loaves, head cheese, chili, etc., was down.

Processing of pork products declined also on the average, with a small drop noted in volume of bacon sliced—to 87,631,000 lbs. from 113,576,000 lbs. last year. Renderers dropped their output of lard to 133,136,000 lbs. from 189,576,000 lbs. in the longer period a year ago.

### MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JULY 3 THROUGH JULY 30, 1960, COMPARED WITH FIVE-WEEK PERIOD, JUNE 28 THROUGH AUGUST 1, 1959

Placed in cure—	July 3-30 1960	June 28-Aug. 1 1959	30 Weeks 1960	30 Weeks 1959
Beef	11,628,000	14,754,000	92,020,000	86,789,000
Pork	244,602,000	357,001,000	1,955,432,000	2,039,498,000
Other	917,000	152,000	3,637,000	507,000
Smoked and/or dried—				
Beef	4,309,000	5,094,000	29,335,000	29,346,000
Pork	193,017,000	266,095,000	1,454,667,000	1,491,953,000
Cooked Meat—				
Beef	7,024,000	8,225,000	53,677,000	51,078,000
Pork	19,024,000	30,441,000	153,995,000	170,359,000
Other	95,000	195,000	1,385,000	1,241,000
Sausage—				
Fresh finished	15,422,000	19,804,000	147,327,000	146,117,000
To be dried or semi-dried	10,159,000	12,504,000	73,413,000	72,721,000
Franks, wieners	62,184,000	77,193,000	415,949,000	399,004,000
Other, smoked, or cooked	55,082,000	65,634,000	391,157,000	367,863,000
Total sausage	142,787,000	175,135,000	1,027,846,000	985,705,000
Loaf, head cheese, chili, jellied prod.	16,286,000	20,170,000	118,268,000	117,242,000
Steaks, chops, roasts	47,072,000	62,483,000	353,735,000	326,083,000
Meat extract	67,000	476,000	1,314,000	2,429,000
Sliced bacon	87,631,000	113,576,000	611,802,000	606,356,000
Sliced, other	25,379,000	28,270,000	175,375,000	156,904,000
Hamburger	16,105,000	19,284,000	117,794,000	109,552,000
Miscellaneous meat product	13,274,000	11,772,000	114,208,000	98,757,000
Lard, rendered	133,136,000	189,576,000	1,211,231,000	1,243,345,000
Lard, refined	99,847,000	140,991,000	897,776,000	905,080,000
Oleo stock	4,370,000	7,382,000	41,285,000	50,743,000
Edible tallow	30,388,000	29,768,000	210,480,000	197,355,000
Compound containing animal fat	52,306,000	63,244,000	444,485,000	418,948,000
Oleomargarine containing animal fat	9,110,000	9,479,000	84,865,000	64,662,000
Canned product (for civilian use and Dept. of Defense)	126,631,000	169,560,000	1,367,526,000	1,311,630,000
Totals*	1,284,996,000	1,723,119,000	10,524,547,000	10,455,956,000

\*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, JULY 3-30, 1960

Pounds of Finished Product—	Slicing and Institutional Sizes (3 lbs. or over)	Consumer Packages or Shelf Sizes (under 3 lbs.)
Luncheon meat	10,974,000	7,858,000
Canned hams	15,512,000	449,000
Corned beef hash	213,000	2,130,000
Chili con carne	365,000	8,382,000
Viennas	328,000	3,777,000
Franks, wieners in brine		67,000
Deviled ham		520,000
Other potted or deviled meat food products		1,710,000
Tamales	59,000	1,875,000
Sliced dried beef	31,000	203,000
Chopped beef		723,000
Meat stew (all products)		271,000
Spaghetti meat products	233,000	6,868,000
Tongue (other than pickled)	36,000	11,000
Vinegar pickled products	568,000	1,100,000
Bulk sausage		217,000
Hamburger, roasted or corned beef, meat and gravy	666,000	2,123,000
Soups	904,000	25,491,000
Sausage in oil	333,000	194,000
Tripe		184,000
Brains		135,000
Loins and picnics	2,207,000	98,000
All other meat with meat and/or meat by-products—20% or more	441,000	5,914,000
Less than 20%	462,000	14,288,000
Totals	33,607,000	89,607,000

### DOMESTIC SAUSAGE

Pork sausage, bulk (cl., lb.)	
in 1-lb. roll	38 @ 43
Pork saus; sheep cas., in 1-lb. package	56 @ 60
Franks, sheep casing, in 1-lb. package	64 @ 70
Franks, skinless	51 @ 53
Bologna, ring, bulk	49½ @ 56
Bologna, a.c., bulk	41 @ 44
Smoked liver, a.c., bulk	37 @ 46
Polish sausage, self-service pack.	55 @ 72
Smoked liver, n.c., bulk	51 @ 53
New Eng. lunch spec.	63 @ 69
Olive loaf, bulk	46½ @ 53
Blood and tongue, n.c.	46½ @ 69
Blood, tongue, a.c.	45½ @ 65
Pepper loaf, bulk	49½ @ 66½
Pickie & Pimento loaf	43½ @ 53
Bologna, a.c., sliced	
6, 7-oz. pack. doz.	2.65 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz., doz.	4.05 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	3.00 @ 3.84
P.L. sliced, 6-oz., doz.	2.85 @ 4.80
P&P loaf, sliced, 6, 7-oz., doz.	2.85 @ 3.60

### DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	
Cervelat, hog bungs	1.05 @ 1.07
Thuringer	64 @ 66
Farmer	89 @ 91
Holsteiner	87 @ 89
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.12 @ 1.14
Salami, cooked	55 @ 57
Pepperoni	91 @ 93
Sicilian	1.01 @ 1.03
Coteborg	91 @ 1.03
Mortadella	62 @ 64

### CHGO. WHOLESALE SMOKED MEATS

Wednesday, August 31, 1960

Hams, to-be-cooked, 14/16, wrapped	47
Hams, fully cooked, 14/16, wrapped	48
Hams, to-be-cooked, 16/18, wrapped	47
Hams, fully cooked, 16/18, wrapped	48
Bacon, fancy, de-rind, 8/10 lbs. wrapped	38
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped	40
Bacon, No. 1, sliced 1-lb. heat seal, self-service pkg.	52

### SPICES

(Basis Chicago, original barrels, bags, bales)

Whole Ground	
Allspice, prime	86
resifted	99
Chili pepper	56
Chili powder	56
Cloves, Zanzibar	60
Ginger, Jamaica	46
Mace, fancy Banda	3.50
East Indies	2.95
Mustard loaf, fancy	43
No. 1	38
West Indies nutmeg	1.82
Paprika, American, No. 1	52
Paprika, Spanish, No. 1	67
Cayenne pepper	63
Pepper:	
Red, No. 1	56
Black	75
White	95

### SAUSAGE CASINGS

(Lel prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.	1.35 @ 1.40
Clear, 35/38 mm.	1.40 @ 1.50
Clear, 35/40 mm.	1.20 @ 1.40
Clear, 38/40 mm.	1.30 @ 1.40
Not clear, 40 mm./dn	80 @ 85
Not clear, 40 mm./up	90 @ 95
Beef weasands:	(Each)
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles:	(Per set)
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½ in.	2.75 @ 2.90
Spec. med. 1½-2½ in.	1.85 @ 1.95
Narrow, 1½-in./dn.	1.15 @ 1.20
Beef bung caps:	(Each)
Clear, 5 in./up	42 @ 46
Clear, 4½-5 in.	32 @ 36
Clear, 4-4½ in.	21 @ 22
Clear, 3½-4 in.	17 @ 19
Beef bladders, salted:	(Each)
7½ in./up, inflated	12
6½-7½ in., inflated	21
5½-6½ in., inflated	14
Pork casings:	(Per hank)
29 mm./down	4.85 @ 5.00
29/32 mm.	4.85 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.60 @ 2.75
38/42 mm.	2.35 @ 2.50
Hog bungs:	(Each)
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	55 @ 57
Large prime, 34 in.	42 @ 44
Med. prime, 34 in.	29 @ 31
Small prime	16 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12
Runners, green	15 @ 20

Sheep casings:	(Per hank)
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

### CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.) bbls., del. or f.o.b. Chgo.	\$11.98
Pure refined gran. nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.55
Refined standard cane gran., delv'd. Chgo.	9.81
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	9.00
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.96
Ex-warehouse, Chicago	8.11

### SEEDS AND HERBS

(Lel., lb.)	Whole Ground
Caraway seed	33
Cominos seed	40
Mustard seed	
fancy	25
yellow Amer.	25
Oregano	37
Coriander	
Morocco, No. 1	24
Marjoram, French	54
Sage, Dalmatian	63
No. 1	59



# FRESH MEATS... Chicago and outside

## CHICAGO

Aug. 30, 1960

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	39½
Choice, 600/700	39½
Choice, 700/800	39½
Good, 500/600	38½
Good, 600/700	38
Bull	32 @ 32½
Commercial cow	29½ @ 30
Canner-cutter cow	29

### PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	52 @ 53
Tr. loins, 50/70 (cl.)	83 @ 100
Sq. chuck, 70/90	34½
Armchuck, 80/110	32 @ 33
Ribs, 25/35 (cl.)	55 @ 57
Briskets (cl.)	26½ @ 27
Navel, No. 1	16½ @ 17
Flanks, rough No. 1	17½

Choice:	
Hindqtrs., 5/700	51 @ 51½
Foreqtrs., 5/800	31
Rounds, 70/90 lbs.	47½
Tr. loins, 50/70 (cl.)	70 @ 79
Sq. chuck, 70/90	34½
Armchuck, 80/110	32 @ 33
Ribs, 25/30 (cl.)	52 @ 53
Ribs, 30/35 (cl.)	51 @ 53
Briskets (cl.)	26½ @ 27
Navel, No. 1	16½ @ 17
Flanks, rough No. 1	17½

Good (all wts.):	
Sq. chucks	32½ @ 34
Rounds	46 @ 47
Briskets	25½ @ 26
Ribs	47 @ 49
Loins, trim'd.	67 @ 69

### COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	75 @ 78
Cow, 3/4 lbs.	78 @ 85
Cow, 4/5 lbs.	88 @ 95
Cow, 5 lbs./up	108 @ 114
Bull, 5 lbs./up	108 @ 114

### CARCASS LAMB

(cl., lb.)	
Prime, 35/45 lbs.	43 @ 45
Prime, 45/55 lbs.	42 @ 45
Prime, 55/65 lbs.	41½ @ 44
Choice, 35/45 lbs.	43 @ 45
Choice, 45/55 lbs.	42 @ 45
Choice, 55/65 lbs.	41½ @ 44
Good, all wts.	38 @ 42½

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 30	San Francisco Aug. 30	No. Portland Aug. 30
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice, 5-600 lbs.	\$41.00 @ 43.00	\$43.00 @ 44.00	\$43.00 @ 45.00
Choice, 6-700 lbs.	40.00 @ 42.00	41.00 @ 43.00	42.00 @ 44.50
Good, 5-600 lbs.	38.00 @ 41.00	40.00 @ 41.00	42.50 @ 44.00
Good, 6-700 lbs.	37.00 @ 39.00	39.00 @ 40.00	41.00 @ 43.00
Stand., 3-600 lbs.	36.00 @ 39.00	38.00 @ 40.00	38.00 @ 39.00
<b>COW:</b>			
Commercial, all wts.	30.00 @ 32.00	30.00 @ 33.00	33.00 @ 35.00
Utility, all wts.	29.00 @ 32.00	27.00 @ 30.00	31.00 @ 34.00
Canner-cutter	27.00 @ 30.00	25.00 @ 27.00	29.00 @ 32.00
Bull, util. & com'l.	37.00 @ 40.00	36.00 @ 38.00	39.00 @ 40.00
<b>FRESH CALF:</b>			
Choice, 200 lbs./down	(Skin-off) 47.00 @ 51.00	(Skin-off) None quoted	(Skin-off) 42.00 @ 46.00
Good, 200 lbs./down	46.00 @ 50.00	42.00 @ 44.00	39.00 @ 44.00
<b>LAMB (Carcass):</b>			
Prime, 45-55 lbs.	40.00 @ 43.00	38.00 @ 42.00	38.50 @ 40.50
Prime, 55-65 lbs.	38.00 @ 41.00	36.00 @ 40.00	None quoted
Choice, 45-55 lbs.	40.00 @ 43.00	38.00 @ 42.00	38.50 @ 40.50
Choice, 55-65 lbs.	38.00 @ 41.00	36.00 @ 40.00	None quoted
Good, all wts.	37.00 @ 41.00	35.00 @ 38.00	37.00 @ 39.00
<b>FRESH PORK: (Carcass) (Packer style)</b>			
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	30.00 @ 32.00
<b>LOINS:</b>			
8-10 lbs.	47.00 @ 50.00	50.00 @ 54.00	48.00 @ 52.00
10-12 lbs.	47.00 @ 50.00	51.00 @ 54.00	48.00 @ 52.00
12-16 lbs.	47.00 @ 50.00	46.00 @ 50.00	48.00 @ 52.00
<b>PICNICS:</b>			
4-8 lbs. (Smoked)	29.00 @ 35.00	32.00 @ 35.00	32.00 @ 36.00
<b>HAMS (Cured):</b>			
12-16 lbs.	42.00 @ 51.00	48.00 @ 52.00	49.00 @ 53.00
16-20 lbs.	41.00 @ 50.00	45.00 @ 50.00	48.00 @ 51.00

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	31
Tongues, No. 2, 100's	28½ @ 29
Hearts, regular, 100's	17½
Livers, regular, 35/50's	17½
Livers, selected, 35/50's	28n
Tripe, cooked, 100's	7½n
Tripe, scalded 100's	5¼ @ 6
Lips, unsalted, 100's	11¼
Lips, scalded, 100's	14
Melts	6
Lungs, 100's	5¼
Udders, 100's	4¼

### FANCY MEATS

Beef tongues,	
corned, No. 1	36
corned, No. 2	34
veal breads, 6/12-oz.	122
12-oz./up	142
Calf tongues, 1-lb./dn.	26

### BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow meat,	(lb.)
barrels	41½
Bull meat, boneless,	
barrels	45 @ 45½
Beef trimmings,	
75/85%, barrels	33
85/90%, barrels	36
Boneless chucks,	
barrels	42
Beef cheek meat,	
trimmed, barrels	28½ @ 28½
Beef head meat, bbls.	28½n
boneless, barrels	41 @ 42

### VEAL SKIN-OFF

(cl., lb.)	
Prime carcass, 90/120	52 @ 53
Prime carcass, 120/150	51 @ 53
Choice carcass, 90/120	49 @ 50
Choice carcass, 120/150	48 @ 50
Good carcass, 90/150	44 @ 46
Commercial, 90/190	39 @ 41
Utility carcass, 90/190	34 @ 36
Cull carcass, 60/120	29 @ 31

### BEEF HAM SETS

Insides, 12/up, lb.	52
Outsides, 8/up, b.	50
Knuckles, 7½/up, lb.	51
n-nominal, b-bld, a-asked	

## NEW YORK

Aug. 31, 1960

### CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	54 @ 58
Hinds, 7/800	52 @ 57
Rounds, cut across,	
flank off	49 @ 54
Rds., dia. bone, f.o.	50 @ 54
Short loins, untrim.	75 @ 95
Short loins, trim.	105 @ 135
Flanks	18 @ 20
Ribs	32 @ 58
Arm chucks	32 @ 37
Briskets	28 @ 35
Plates	16 @ 18

Choice steer:	
Carcass, 6/700	41½ @ 42
Carcass, 7/800	41 @ 42½
Carcass, 8/900	40 @ 41½
Hinds, 6/700	51 @ 57
Hinds, 7/800	50 @ 56
Rounds, cut across,	
flank off	48 @ 54
Rds., dia. bone, f.o.	49 @ 54
Short loins, untrim.	66 @ 74
Short loins, trim.	90 @ 110
Flanks	18 @ 20
Ribs	45 @ 54
Arm chucks	31 @ 35
Briskets	28 @ 35
Plates	15½ @ 18

Good steer:	
Carcass, 5/600	40 @ 42
Carcass, 6/700	40 @ 41½
Hinds, 6/700	48 @ 55
Hinds, 7/800	48 @ 54
Rounds, cut across,	
flank off	47 @ 53
Rds., dia. bone, f.o.	48 @ 54
Short loins, untrim.	62 @ 70
Short loins, trim.	80 @ 95
Flanks	17 @ 19
Ribs	49 @ 55
Arm chucks	30 @ 35

### PHILA. FRESH MEATS

August 30, 1960

PRIME STEER:	(cl., lb.)
Carcass, 5/700	44 @ 46
Carcass, 7/900	43½ @ 45
Rounds, flank off	51 @ 55
Loins, full, untr.	60 @ 64
Loins, full, trim.	None qtd.
Ribs, 7-bone	58 @ 63
Armchuck, 5-bone	33 @ 34
Briskets, 5-bone	27 @ 30
CHOICE STEER:	
Carcass, 5/700	42 @ 43½
Carcass, 7/900	41½ @ 43½
Rounds, flank off	49 @ 53
Loins, full, untr.	53 @ 56
Loins, full, trim.	73 @ 78
Ribs, 7-bone	53 @ 56
Armchuck, 5-bone	32 @ 34
Briskets, 5-bone	27 @ 30
GOOD STEER:	
Carcass, 5/700	40½ @ 42
Carcass, 7/900	40 @ 41½
Rounds, flank off	49 @ 51
Loins, full, untr.	51 @ 53
Loins, full, trim.	73 @ 75
Ribs, 7-bone	45 @ 52
Armchuck, 5-bone	32 @ 33
Briskets, 5-bone	27 @ 30
COW CARCASS:	
Comm'l. 350/700	31½ @ 34
Utility 350/700	31 @ 33
Can-cut 350/700	30 @ 32½
VEAL CARC:	Choice Good
60/90 lbs.	41 @ 43
90/120 lbs.	44 @ 46
120/150 lbs.	41 @ 43
LAMB CARC:	Prime Choice
35/45 lbs.	44 @ 46
45/55 lbs.	43 @ 45
55/65 lbs.	42 @ 44

### CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	17½
50% lean, barrels	19
80% lean, barrels	31
95% lean, barrels	39
Pork head meat	30
Pork cheek meat	35
Pork cheek meat, untrimmed	33

### FANCY MEATS

(cl., lb.)	
Veal breads, 6/12-oz.	130
12-oz./up	150
Beef livers, selected	36
Beef kidneys	23
Oxtails, ¾-lb., frozen	18

### VEAL SKIN-OFF

(Carcass prices, cl., lb.)	
Prime, 90/120	53 @ 57
Prime, 120/150	52 @ 56
Choice, 90/120	47 @ 53
Choice, 120/150	46 @ 52
Good, 60/90	42 @ 45
Good, 90/120	43 @ 47
Good, 120/150	42 @ 46
Choice calf, all wts.	39 @ 44
Good calf, all wts.	38 @ 42

### CARCASS LAMB

(cl., lb.)	
Prime, 35/45	43 @ 45
Prime, 45/55	42 @ 45
Prime, 55/65	41 @ 43
Choice, 35/45	42 @ 45
Choice, 45/55	42 @ 44
Choice, 55/65	41 @ 42
Good, 35/45	40 @ 43
Good, 45/55	40 @ 42
Good, 55/65	40 @ 42

### CARCASS BEEF

(Carlots, lb.)	
Choice, 35/45	39 @ 42
Choice, 45/55	38 @ 44
Choice, 55/65	38 @ 40
(Carlots, lb.)	
Steer, choice, 6/700	39½ @ 41
Steer, choice, 7/800	39 @ 41
Steer, choice, 8/900	39 @ 40
Steer, good, 6/700	39½ @ 40½
Steer, good, 7/800	38½ @ 39½
Steer, good, 8/900	38 @ 39

### Phila., N. Y. Fresh Pork

PHILADELPHIA: (Local, cl., lb.)	
Loins, reg., 8/12	47 @ 51
Loins, reg., 12/16	46 @ 50
Boston butts 4/8	32 @ 38
Spareribs, 3 lbs./dn.	41 @ 45
Hams, sknd., 10/12	37 @ 40
Hams, sknd., 12/14	37 @ 40
Picnics, S.S. 4/6	25½ @ 28
Picnics, S.S. 6/8	24½ @ 27
Bellies, 10/14	27 @ 28½
NEW YORK: (Box lots, lb.)	
Loins, reg., 8/12	45 @ 49
Loins, reg., 12/16	44 @ 47
Hams, sknd., 12/16	41 @ 45
Boston butts, 4/8	34 @ 39
Regular picnics, 4/8	25 @ 29
Spareribs, 3/dn.	41 @ 49

### CHGO. FRESH PORK AND PORK PRODUCTS

	Aug. 30, 1960
Hams, skinned, 10/12	37½
Hams, skinned, 12/14	37
Hams, skinned, 14/16	37½
Picnics, 4/6 lbs.	23
Picnics, 6/8 lbs.	22
Pork loins, boneless	55
Shoulders, 16/dn.	27

(Job lots, lb.)	
Pork livers	15
Tenderloins fresh, 10's	72 @ 75
Neck bones, bbls.	9 @ 9½
Feet, s.c., bbls.	7 @ 7½

### OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Choice steer, 6/700	\$38.75 @ 39.25
Choice steer, 7/800	38.25 @ 38.75
Choice steer, 8/900	37.75 @ 38.25
Good steer, 6/800	37.25 @ 37.75
Choice heifer, 5/700	37.75 @ 38.25
Good heifer, 5/700	35.75 @ 36.25
Cow, c-c & util.	27.50 @ 28.00
Pork loins, 8/12	43.50
Boston butts, 4/8	31.50 @ 32.00
Hams, skd., 12/16	36.00
Denver, Aug. 31, 1960	
Choice steer, 6/700	39.00 @ 40.00
Choice steer, 7/800	38.50 @ 39.50
Choice steer, 8/900	38.00
Good steer, 6/800	37.00 @ 37.50
Choice heifer, 6/700	37.50 @ 38.25
Cow, utility	28.00



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Aug. 31, 1960)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
36 10/12	36	26n 6/8	26n
35 12/14	35	26 26 1/2	8/10 26 26 1/2
35 14/16	35	24 24 1/2	10/12 24
36 1/4 16/18	36a	24 24 1/2	12/14 24
36a 18/20	36n	24n 14/16	24n
36a 20/22	36n	23 16/18	23
34a 22/24	34n	23 18/20	23n
34a 24/26	34n	D.S. BRANDED BELLIES (CURED)	
31 1/2 25/30	31 1/2	n.q. 20/25	25a
29 25/up, 2s in	29	n.q. 25/30	24a
		G.A., froz., fresh	D.S. Clear
		21n 20/25	23n
		20 1/2 25/30	22 1/2 n
		18a 30/35	19n
		17 1/2 a 35/40	19n
		14a 40/50	15n

### PICNICS

F.F.A. or fresh	Frozen
22 4/6	21 1/2
21 6/8	20 1/2
21 8/10	21
21 10/12	21
19 1/2 f.f.a. 8/up 2's in	19 1/2 n
21 fresh 8/up 2's in	n.q.

### FRESH PORK CUTS

Job Lot	Car Lot
44 Loins, 12/dn	43 1/4
44 Loins, 12/16	43 1/4
38 1/2 Loins, 16/20	38 1/2 b
32 Loins, 20/up	31 1/2
31 1/2 @ 32 Butts, 4/8	30 @ 31
31 Butts, 8/12	30n
31 Butts, 8/up	30n
40 Ribs, 3/dn	38a
30 Ribs, 3/5	27 1/2
22 Ribs, 5/up	22

a-asked, b-bid, n-nominal

### LARD FUTURES PRICES

(Drum contract basis)				
FRIDAY, AUG. 26, 1960				
Open	High	Low	Close	
Sept. 9.57	9.70	9.57	9.60	
Oct. 9.80	9.95	9.80	9.80	
Nov. 9.80	9.80	9.80	9.80	
Dec. 10.60	10.60	10.55	10.55a	
Jan. 10.47	10.50	10.47	10.50	

Sales: 3,320,000 lbs.  
Open interest at close, Thurs., Aug. 25: Sept., 245; Oct., 171; Nov., 95; Dec., 132; Jan., 20 and Mar., 10 lots.

MONDAY, AUG. 29, 1960				
Open	High	Low	Close	
Sept. 9.52	9.52	9.50	9.52b	
Oct. 9.72	9.72	9.52	9.55b	
Nov. 9.75	9.75	9.55	9.55	
Dec. 10.40	10.40	10.20	10.25b	
Jan. 10.35	10.35	10.25	10.25a	
Mar. 10.37	10.37	10.37	10.50n	

Sales: 4,800,000 lbs.  
Open interest at close, Fri., Aug. 26: Sept., 241; Oct., 177; Nov., 91; Dec., 129; Jan., 20 and Mar., 10 lots.

TUESDAY, AUG. 30, 1960				
Open	High	Low	Close	
Sept. 9.32	9.32	9.17	9.17	
Oct. 9.55	9.55	9.40	9.40	
Nov. 9.55	9.55	9.40	9.40a	
Dec. 10.27	10.27	10.17	10.17	
Jan. 10.20	10.25	10.17	10.17a	
Mar. 10.37	10.37	10.37	10.37	

Sales: 3,880,000 lbs.  
Open interest at close, Mon., Aug. 29: Sept., 231; Oct., 175; Nov., 90; Dec., 125; Jan., 19 and Mar., 10 lots.

WEDNESDAY, AUG. 31, 1960				
Open	High	Low	Close	
Sept. 9.20	9.35	9.20	9.30	
Oct. 9.42	9.55	9.42	9.52b	
Nov. 9.45	9.60	9.45	9.57	
Dec. 10.32	10.37	10.25	10.37	
Jan. 10.22	10.35	10.22	10.35	
Mar. 10.45	10.50	10.45	10.50	
May 10.45	10.50	10.45	10.50b	

Sales: 5,920,000 lbs.  
Open interest at close, Tues., Aug. 30: Sept., 284; Oct., 181; Nov., 93; Dec., 127; Jan., 19 and Mar., 3 lots.

THURSDAY, SEPT. 1, 1960				
Open	High	Low	Close	
Sept. 9.25	9.30	9.22	9.22	
Oct. 9.45	9.50	9.42	9.45	
Nov. 9.55	9.55	9.50	9.52a	
Dec. 10.35	10.35	10.27	10.30b	
Jan. 10.22	10.35	10.22	10.35	
Mar. 10.45	10.50	10.45	10.50n	
May 10.45	10.50	10.45	10.50n	

Sales: 2,000,000 lbs.  
Open interest at close, Wed., Aug. 31: Sept., 272; Oct., 198; Nov., 97; Dec., 118; Jan., 19 and Mar., 3 lots.

### LARD FUTURES PRICES

(Loose contract basis)				
FRIDAY, AUG. 26, 1960				
Open	High	Low	Close	
Sept. 9.80	9.95	9.80	9.80	
Oct. 9.80	9.95	9.80	9.80	

Sales: none.  
Open interest at close, Thurs., Aug. 25: Sept., 65 and Oct., no lots.

MONDAY, AUG. 29, 1960				
Open	High	Low	Close	
Sept. 9.35	9.35	9.35	9.35a	
Oct. 9.35	9.35	9.35	9.35a	

Sales: none.  
Open interest at close, Fri., Aug. 26: Sept., 26 and Oct., no lots.

TUESDAY, AUG. 30, 1960				
Open	High	Low	Close	
Sept. 9.25	9.25	9.15	9.15a	
Oct. 9.25	9.25	9.15	9.15a	

Sales: 120,000 lbs.  
Open interest at close, Mon., Aug. 29: Sept., 65 and Oct., no lots.

WEDNESDAY, AUG. 31, 1960				
Open	High	Low	Close	
Sept. 9.20	9.20	9.20	9.20b	
Oct. 9.20	9.20	9.20	9.20b	

Sales: none.  
Open interest at close, Tues., Aug. 30: Sept., 65 and Oct., no lots.

THURSDAY, SEPT. 1, 1960				
Open	High	Low	Close	
Sept. 9.10	9.10	9.10	9.10	
Oct. 9.10	9.10	9.10	9.10	

Sales: 60,000 lbs.  
Open interest at close, Wed., Aug. 31: Sept., 65 and Oct., no lots.

### CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Aug. 26	Aug. 19, 1960
P.S. lard (a)	6,904,901	6,904,901
P.S. lard (b)	2,472,033	2,472,033
Dry rend. (a)	9,376,934	9,376,934
Dry rend. (b)	9,376,934	9,376,934
TOTAL LARD	18,753,868	18,753,868
(a) Made since Oct. 1, 1959.		
(b) Made previous to Oct. 1, 1959.		

### SHARP REDUCTIONS IN MINUS MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

This week's shuffle in prices brought about a further favorable adjustment in cut-out margins. Markdowns, hitting the pork market with less severity than the sharply lower market trend on live hogs, resulted in a sweeping reductions in the minus margins on all three classes of hogs.

	-180-220 lbs.— Value		-220-240 lbs.— Value		-240-270 lbs.— Value	
	per cwt.	per cwt. fin. alive	per cwt.	per cwt. fin. alive	per cwt.	per cwt. fin. alive
Lean cuts	\$11.08	\$16.07	\$10.88	\$15.39	\$10.39	\$14.67
Fat cuts, lard	4.44	6.41	4.59	6.52	4.52	6.33
Ribs, trimms., etc.	1.98	2.87	1.77	2.54	1.66	2.35
Cost of hogs	15.21		15.48		15.44	
Condemnation loss	.07		.07		.07	
Handling, overhead	2.64		2.40		2.18	
TOTAL COST	17.92	25.97	17.95	25.46	17.69	24.91
TOTAL VALUE	17.50	25.35	17.24	24.45	16.57	23.35
Cutting margin	-.42	-.62	-.71	-.1.01	-.1.12	-.1.56
Margin last week	-.50	-.73	-.1.06	-.1.50	-.1.53	-.2.13

### PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Aug. 30	San Francisco Aug. 30	No. Portland Aug. 30
1-lb. cartons	15.00@17.00	16.00@18.00	14.00@19.00
50-lb. cartons & cans	14.50@16.50	16.00@17.00	None quoted
Tierces	13.50@14.50	15.00@16.00	13.00@15.00

### PACKERS' WHOLESALE

#### LARD PRICES

Wednesday, August 31, 1960	
Refined lard, drums, f.o.b. Chicago	\$13.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	14.50
Leaf, kettle rendered, drums, f.o.b. Chicago	14.50
Lard flakes	14.25
Standard shortening, North & South, delivered	19.50
Hydrogenated shortening, N. & S., drums, del'vd.	19.75

#### WEEK'S LARD PRICES

P.S. or D.R. cash tierces (Bd. Trade)	Dry Ref. in loose tins (Open Mkt.)	50-lb. tins (Open Mkt.)
Aug. 26	11.22n	9.62
Aug. 29	10.75n	9@9 1/4
Aug. 30	10.65n	9.00
Aug. 31	10.30n	9.00
Sept. 1	10.30n	9.00

Note: add 1/4¢ to all prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

### HOG-CORN

#### RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 27, 1960, was 13.8, the U. S. Department of Agriculture has reported. This ratio compared with the 14.3 ratio for the preceding week and 11.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.186, \$1.182 and \$1.264 per bu. during the three periods, respectively.

### VEGETABLE OILS

Wednesday, Aug. 31, 1960	
Crude cottonseed oil, f.o.b. Valley	9 1/4n
Texas	9 1/2n
Southeast	9 1/4
Corn oil in tanks, f.o.b. mills	12n
Soybean oil, f.o.b. Decatur	9 1/4 @ 9 1/4n
Coconut oil, f.o.b. Pacific Coast	12 1/4n
Peanut oil, f.o.b. mills	15 1/4n
Cottonseed foots: Midwest, West Coast	1 1/4
East	1 1/4
Soybean foots: Midwest	1 1/4

### OLEOMARGARINE

Wednesday, Aug. 31, 1960	
White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24 1/4
Milk churned pastry, 750-lb. lots, 30's	24 1/4
Water churned pastry, 750-lb. lots, 30's	23 1/4
Bakers, drums, tons	18 1/4 @ 18 1/4

### OLEO OILS

Prime oleo stearine, bags	12
Extra oleo oil (drums)	16
Prime oleo oil (drums)	15

### N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:  
Aug. 26—Sept., 11.61; Oct., 11.58; Dec., 11.55; Mar., 11.57b-59a; May, 11.60; July, 11.60; Sept., 11.46 and Oct., 11.40b.  
Aug. 29—Sept., 11.57; Oct., 11.48; Dec., 11.55; Mar., 11.55; May, 11.54; July, 11.54b-56a; Sept., 11.44b-48a and Oct., 11.30b.  
Aug. 30—Sept., 11.58; Oct., 11.50b-53a; Dec., 11.47; Mar., 11.56b-57a; May, 11.57; July, 11.57b-58a; Sept., 11.43b-48a and Oct., 11.35b.  
Aug. 31—Sept., 11.57b-58a; Oct., 11.52; Dec., 11.46b-48a; Mar., 11.53; May, 11.55; July, 11.55; Sept., 11.41b-45a and Oct., 11.32b.  
Sept. 1—Sept., 11.55b-56a; Oct., 11.50b-51a; Dec., 11.42b-45a; Mar., 11.51; May, 11.51b-53a; July, 11.52; Sept., 11.40b-43a and Oct., 11.32b.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Aug. 31, 1960

BLOOD		
Unground, per unit of ammonia, bulk	4.25@	4.50n
DIGESTER FEED TANKAGE MATERIALS		
Wet rendered, unground, loose		
Low test	5.25n	
Med. test	4.75n	
High test	4.50n	

### PACKINGHOUSE FEEDS

	Carlots, ton	
50% meat, bone scraps, bagged	\$70.00@	77.50
50% meat, bone scraps, bulk	67.50@	70.00
60% digester tankage, bagged	70.00@	77.50
60% digester tankage, bulk	67.50@	70.00
80% blood meal, bagged	100.00@	115.00
Steam bone meal, 50-lb. bags (specially prepared)		95.00
60% steam bone meal, bagged		80.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	*4.00@	4.25
Hoof meal, per unit ammonia	16.75@	7.00

### DRY RENDERED TANKAGE

Low test, per unit protein	1.20n	
Medium test, per unit prot.	1.15n	
High test, per unit prot.	1.05n	

### GELATINE AND GLUE STOCKS

Bone stock, (gelatine), ton	13.50	
Jaws, feet (non-gel), ton	1.00@	3.00
Trim bone, ton	3.00@	7.00
Pigskins (gelatine), lb.	7 1/4@	7 1/2
Pigskins (rendering) piece	7 1/2@	12 1/2

### ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton	80.00@	85.00
Winter coll, dried, midwest, ton	70.00@	75.00
Cattle switches, piece	1 1/2@	2 1/2
Summer processed (Apr.-Oct.) gray, lb.	13@	14
*Del. midwest, fdel. midwest, n-nom., a—asked		

## TALLOW and GREASES

Wednesday, August 31, 1960

Limited activity took place in the inedible fats market late last week, with bleachable fancy tallow selling at 5 3/8¢, special tallow at 4 7/8¢ and yellow grease at 4 3/8¢, all c.a.f. Chicago. The last two items showed 1/8¢ declines. Choice white grease, all hog, sold at 7 1/4¢, delivered New York. Some bleachable fancy tallow sold at 5 5/8¢, c.a.f. East and out of the East. Buying inquiry was at 5 3/4¢, c.a.f. New York, on stock out of the West. Choice white grease, all hog, was available at 6 1/2¢, c.a.f. Chicago, the last sale price. Edible tallow traded at 9¢, f.o.b. River points. Edible tallow was available at 9 1/2¢, c.a.f. Chicago.

The inedible fats market at the start of the new week was quiet as buyers continued to talk fractionally lower prices, while sellers asked stronger prices. Users of edible tallow kept a close watch on the weakness in loose lard. Buying interest was somewhat thin and some

stock was offered at lower prices. Meanwhile, edible tallow sold at 8 7/8¢, c.a.f. Chicago. Edible tallow was offered at 8 1/2¢, f.o.b. River point. It was also reported that longer freight haul points discounted the price another 1/8¢. Choice white grease, all hog, was bid at 7¢, c.a.f. New York, but it was held 1/4¢ higher. Bleachable fancy tallow met inquiry at 5 1/2¢, c.a.f. Chicago, with the offering price at 5 5/8¢. Yellow grease was bid at 4 3/8¢ and special tallow at 4 7/8¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 5 3/4@ 5 7/8¢, c.a.f. East,

A moderate trade developed at midweek and at steady to fractionally lower prices. Special tallow, B-white grease and yellow grease sold within the quoted ranges and No. 2 tallow at 3 3/4¢, all c.a.f. Chicago. Bleachable fancy tallow was sought at 5 1/2¢, c.a.f. Chicago, with 1/8¢ more asked. Choice white grease, all hog, was bid at 6 1/4¢, delivered Chicago. Choice white grease was also bid at 7¢, c.a.f. New York, but was reportedly available fractionally higher. Bleachable fancy tallow was bid at

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5¼@5½¢, special tallow at 5¼¢ and yellow grease at 4¼@4½¢, all c.a.f. East. Edible tallow was still offered at 8½¢, Chicago, and at 8½¢, f.o.b. River points. Several tanks of edible tallow changed hands later at 8¼¢, c.a.f. Chicago. Edible tallow was also available at 8½¢ and, on the other hand, it was bid at the same price, depending on position of the f.o.b. River point. Bleachable fancy tallow sold late midweek at 5½¢, Chicago.

**TALLOW:** Wednesday's quotations: edible tallow, 8¼¢, Chicago basis and 8½¢, f.o.b. River; original fancy tallow, 5¼¢; bleachable fancy tallow, 5½¢; prime tallow, 5¼¢; special tallow, 4¼@4½¢; No. 1 tallow, 4½¢, and No. 2 tallow, 3¼¢.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 6½¢; B-white grease, 4¼@4½¢; yellow grease, 4¼@4½¢, and house grease, 4@4½¢.

### EASTERN BY-PRODUCTS

New York, Aug. 31, 1960  
Dried blood was quoted today at \$4 per unit of ammonia. Wet rendered tankage was listed at \$4.25 per unit of ammonia and dry rendered tankage was priced at \$1@1.05 per protein unit.

### U. S. Variety Meat Exports Up Sharply In Jan.-June 1960

Exports of variety meats from the United States increased sharply during the first half of 1960. At 56,000,000 lbs., shipments were 36 per cent above the same period last year.

Exports to the Netherlands declined 1 per cent during the period, while shipments to West Germany were up 24 per cent. Exports to the United Kingdom and France, which have liberalized imports from the dollar area, rose sharply during the first half of 1960. Shipments to the two countries (10,800,000 lbs. to the U. K. and 4,900,000 lbs. to France) were the largest on record.

The rise in exports has also been stimulated by increased supplies and competitive prices of U. S. variety meats in world markets.

U. S. exports of variety meats, product weight basis, by country of destination, annual 1958-59 and January-June, 1959-60, are listed below:

Destination	January-June			
	1958 1,000 pounds	1959 1,000 pounds	1959 1,000 pounds	1960 1,000 pounds
Holland .....	27,811	30,871	15,045	14,891
W. Germany .....	25,324	35,662	15,203	18,829
Britain .....	4,876	9,106	2,846	10,749
France .....	4,804	4,589	2,573	4,940
Sweden .....	2,248	1,684	490	785
Belgium-Luxembourg ..	1,404	1,904	701	497
Mexico .....	1,013	3,150	1,479	1,816
Canada .....	781	1,680	1,121	2,359
Switzerland .....	561	864	379	138
Others .....	735	1,942	1,323	988
Totals .....	69,557	91,252	41,160	55,992

## CHICAGO HIDES

Wednesday, August 31, 1960

**BIG PACKER HIDES:** The major packer market maintained a firm undertone last week as heavy native steers moved well at 15¢, River points and low freight stock brought 15½¢, August take-off and all ½¢ higher. Several thousand light and ex-light native steers moved at 17½¢ and 19¢, respectively, up ½¢. About 13,000 butt-branded steers sold at 12¢, also up ½¢. Colorados were also ½¢ higher at 10½¢. Northern branded cows sold well at 12½¢ and a car of St. Joseph lightweights moved at a premium of 13½¢. Late last week about 14,000 River native cows sold at 15¢, also up ½¢. Some sales of light native cows were reported ½¢ higher at 16¢, on Northern stock, 16½¢ on Milwaukee's and 17¢ on Omaha-Sioux City hides.

The market opened the new week on a quiet note, with no action reported on Monday. On Tuesday, a large producer moved about 20,000 hides, mostly at steady prices. However, heavy native steers sold ½¢ lower at 14½¢, on Rivers. Other trading involved heavy native cows, branded cows, light native cows and branded steers, all steady.

**SMALL PACKER AND COUNTRY HIDES:** The Midwest small packer hide market was only mildly active the past week, with prices fairly steady. The 50/52-lb. allweights were pegged at 13½@14½¢ nominal, as were the 60/62's at 11@12¢. Brands were quoted 1@1½¢ less. Country locker-butcher 50/52-lb. averages sold steady at 11@11½¢, f.o.b. shipping points. Straight 50/52-lb. renderers were nominal at 10½¢, as were No. 3 hides, same average, at 8½@9¢. Good and choice trimmed Northern horsehides were steady at 8.00@8.25, with ordinary lots held at 6.00@6.25.

**CALFSKINS AND KIPSKINS:** Late last week, about 15,000 calfskins were sold. Milwaukee heavy calf sold at 50¢ and Cleveland heavies brought 52½¢. Some Cleveland lightweights sold at 50¢. River heavy calf was reported at 49¢ and lightweights at 47½¢, steady. Some movement of St. Louis kips was reported at 39½¢ and on Nashville's at 42¢. River overweights last sold at 32¢. Regular slunks moved this week at 1.25 and large hairless kinds at 1.00. Small packer allweight calf was quoted at 38@40¢ nominal and allweight kips 29@30¢. Country allweight calf held steady at 22@24¢, as did allweight kips at 18@20¢.

**SHEEPSKINS:** Movement of

shearlings was limited the past week and prices were mostly steady. Scattered trading on Northern-River No. 1's was heard at 1.00@1.25, while No. 2's ranged from .75@1.00. Southwest stock was inactive, with most offerings of No. 1's held at 1.50 and No. 2's were quoted at 1.15. Northern River No. 3's were quoted at .50@.60. Fall clips were last quoted at 1.25@1.50. Full wool dry pelts were held at .21, f.o.b. shipping points and pickled lamb skins moved slowly at 9.00@9.50 per doz. Midwestern lamb pelts last moved in volume at 1.65@1.75 per cwt. liveweight basis, August production.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Aug. 31, 1960	Cor. date 1959
Lgt. native steers ..	17½n		27½
Hvy. nat. steers ..	14½@15	23	23½
Ex. lgt. nat. steers ..	19n		29½
Butt-brand, steers ..	12		21
Colorado steers ..	10½		20
Hvy. Texas steers ..	11n		20½n
Light Texas steers ..	15½n		25½n
Ex. lgt. Texas steers ..	17n		27½n
Heavy native cows ..	15 @15½		25½@26
Light nat. cows ..	16 @17		28½@29½
Branded cows ..	12½@13½		24 @25
Native bulls ..	10½@11n		17½@18n
Branded bulls ..	9½@10n		16½@17n
Calfskins:			
Northern, 10/15 lbs.	52½n		65n
10 lbs./down ..	50n		85n
Kips, Northern native,			
15/25 lbs. ....	39½n		57n
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg. ....	11 @12n	20	20½n
50/52-lb. avg. ....	13½@14½n	24	24½n
SMALL PACKER SKINS			
Calfskins, all wts. .	.38 @40n	60	62n
Kipskins, all wts. .	.29 @30n	44	46n
SHEEPSKINS			
Packer shearlings:			
No. 1 .....	1.00@1.25	2.25@	2.75
No. 2 .....	.75@1.00	1.10@	1.35
Dry Pelts .....	.21n		.22n
Horsehides, untrim. .	8.25@8.50n	12.00@12.50n	
Horsehides, trim. .	8.00@8.25n	11.50@12.00n	

## N. Y. HIDE FUTURES

Friday, Aug. 26, 1960				
	Open	High	Low	Close
Oct. ....	15.20b	15.38	15.38	15.35b-.45a
Jan. ....	15.60	15.68	15.60	15.65b-.70a
Apr. ....	15.65b			15.73b-.90a
July ....	15.75b	15.85	15.85	15.83b-.95a
Oct. ....	15.80b			15.90b-16.10a
Sales: 7 lots.				
Monday, Aug. 29, 1960				
Oct. ....	15.54	15.70	15.54	15.53b-.60a
Jan. ....	15.70	15.80	15.63	15.66-63
Apr. ....	15.99	16.00	15.99	15.75b-.90a
July ....				15.80b-16.00a
Oct. ....				15.85b-16.10a
Sales: lots.				
Tuesday, Aug. 30, 1960				
Oct. ....	15.45	15.45	15.20	15.29b-.35a
Jan. ....	15.56	15.56	15.33	15.44b-.50a
Apr. ....	15.60b	15.70	15.65	15.70
July ....	15.70b			15.70b-.90a
Oct. ....	15.75b			15.75b-16.10a
Sales: 26 lots.				
Wednesday, Aug. 31, 1960				
Oct. ....	15.20b	15.30	14.95	14.99-.95
Jan. ....	15.35b	15.40	15.18	15.18
Apr. ....	15.55b	15.70	15.70	15.30b-.50a
July ....	15.70b	15.70	15.70	15.70
Oct. ....	15.75b			15.70b-.90a
Sales: 27 lots.				
Thursday, Sept. 1, 1960				
Oct. ....	14.85b			15.00b-.08a
Jan. ....	15.20	15.25	15.18	15.23
Apr. ....	15.30b	15.35	15.31	15.35b-.42a
July ....	15.50b			15.35b-.65a
Oct. ....	15.55b			15.40b-.85a
Sales: 11 lots.				



# LIVESTOCK MARKETS... Weekly Review

## Receipts From Farm Marketings Down In 1959; Cattle and Calves Account for 56% Of Income

Cash receipts from all farm marketings, including government payments, totaled over \$33,800,000,000 in 1959, the U.S. Department of Agriculture has reported. These receipts were down by about 2 per cent from the previous year's record receipts. Total cash income of \$18,855,000 from livestock and livestock products in 1959 was about 2 per cent less than in 1958, but accounted for almost 56 per cent of total farm income. Except for 1934, farm sales of livestock and livestock products have constituted over half of farm marketings since 1926.

Cash receipts from marketings of meat animals totaled \$11,036,000,000 in 1959, down slightly from 1958, but were third largest on record. Meat animals accounted for nearly one-third of all farm income last year and have been providing an increasing share of farmers' income in recent years.

Cattle and calves were the largest single source of cash receipts last year and totaled a record \$7,900,000,000, or 7 per cent above 1958 receipts. The proportion of receipts from cattle and calves has increased steadily from 11.4 per cent in 1924 to 23.3 per cent in 1959.

Income from hog marketings of \$2,800,000,000 in 1959 was 18 per cent less than in 1958. Sheep and lamb sales of \$337,000,000 were 5 per cent below 1958 sales of \$356,000,000. The proportion of total income from hogs and sheep have declined over the years and on hogs last year represented 8.3 per cent of total farm income compared with 9.9 per cent in 1958. The relatively small proportion of income from sheep and lambs was about the same as in 1958.

## STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stocker and feeder cattle and sheep received in several north central states in July, 1959-60, as reported by the U. S. Department of Agriculture:

State	July 1959		July 1960		January-July 1959		January-July 1960
	P.S. Yards	Direct	P.S. Yards	Direct	Totals	Totals	
Ohio .....	4,594	3,841	1,599	1,804	35,753	38,108	
Indiana .....	9,358	9,485	6,153	11,563	83,887	143,654	
Illinois .....	29,326	24,787	34,714	25,539	372,299	350,021	
Michigan .....	2,285	2,922	1,005	904	20,228	22,780	
Minnesota .....	10,899	10,292	21,600	17,337	212,486	207,339	
Iowa .....	77,738	46,901	63,139	34,785	850,237	682,805	
S. Dakota .....	7,265	7,737	5,260	7,086	99,876	89,007	
Nebraska .....	27,768	20,355	25,230	23,712	454,427	370,524	
Totals ..	169,233	126,320	158,700	122,730	2,129,193	1,904,238	

July totals: 1959-327,933; 1960-249,050.

## SHEEP AND LAMBS

State	July 1959		July 1960		January-July 1959		January-July 1960
	P.S. Yards	Direct	P.S. Yards	Direct	Totals	Totals	
Ohio .....	3,774	1,154	1,645	922	16,492	18,874	
Indiana .....	5,602	3,913	3,406	1,416	24,337	25,901	
Illinois .....	8,607	3,229	24,864	11,886	113,797	119,488	
Michigan .....	899	658	.....	1,326	6,053	6,691	
Minnesota .....	5,085	6,620	10,831	18,286	147,345	148,701	
Iowa .....	26,155	16,603	78,464	67,696	409,958	486,859	
S. Dakota .....	15,385	9,348	9,660	15,912	89,344	112,783	
Nebraska .....	13,130	24,455	11,958	6,667	143,304	171,514	
Totals ..	78,637	65,980	140,828	124,111	950,630	1,090,811	

July totals: 1959-219,465; 1960-190,091.

Data are from state veterinarians. Under "Public Stockyards" are included stock bought at stockyards. Under "Direct" are included stock from points other than public stockyards, some of which are inspected while stopping for feed, water and rest.



## WESTERN BUYERS

LIVESTOCK BUYERS

Phone: Cypress 4-2411

ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT  
10 OFFICES TO SERVE YOU

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 30 were reported by the Agricultural Marketing Service, Livestock Division as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARRROWS & GILTS:					
U.S. No. 1:					
180-200 .....	15.00-15.60	14.75-15.35	15.00-16.00	15.00-16.00	15.00-16.00
200-220 .....	15.40-15.60	15.25-15.40	15.75-16.00	15.75-16.00	15.75-16.00
220-240 .....	15.40-15.65	15.25-15.40	15.75-16.00	15.75-16.00	15.75-16.00
U.S. No. 2:					
180-200 .....	14.75-15.35	15.00-16.00	15.00-16.00	15.00-16.00	15.00-16.00
200-220 .....	15.25-15.50	15.25-15.50	15.25-15.50	15.25-15.50	15.25-15.50
220-240 .....	15.35-15.60	15.35-15.60	15.35-15.60	15.35-15.60	15.35-15.60
240-270 .....	15.00-15.50	15.00-15.50	15.00-15.50	15.00-15.50	15.00-15.50
U.S. No. 3:					
200-220 .....	15.10-15.25	15.00-15.25	15.00-15.25	15.00-15.25	15.00-15.25
220-240 .....	15.10-15.25	15.00-15.50	15.00-15.50	15.00-15.50	15.00-15.50
240-270 .....	15.00-15.25	15.25-15.50	15.25-15.50	15.25-15.50	15.25-15.50
270-300 .....	15.00-15.25	15.00-15.25	15.00-15.25	15.00-15.25	15.00-15.25
U.S. No. 1-2:					
180-200 .....	15.35-15.60	15.00-15.60	14.75-15.75	14.75-16.00	14.75-16.00
200-220 .....	15.35-15.60	15.35-15.60	15.50-16.00	15.50-16.00	15.50-16.00
220-240 .....	15.35-15.60	15.35-15.65	15.50-16.00	15.50-16.00	15.50-16.00
U.S. No. 2-3:					
200-220 .....	15.10-15.35	15.15-15.50	15.00-15.25	15.00-15.25	15.00-15.25
220-240 .....	15.10-15.35	15.15-15.50	15.25-15.35	15.25-15.35	15.25-15.35
240-270 .....	15.10-15.35	15.25-15.50	14.75-15.25	14.75-15.50	14.75-15.50
270-300 .....	15.00-15.25	14.50-14.75	14.50-15.25	14.50-15.25	14.50-15.25
U.S. No. 1-2-3:					
180-200 .....	15.25-15.50	14.50-15.60	14.50-15.35	14.50-15.50	14.75-15.50
200-220 .....	15.25-15.50	15.25-15.60	15.25-15.40	15.25-15.75	15.00-15.50
220-240 .....	15.25-15.50	15.25-15.65	15.25-15.40	15.25-15.50	15.00-15.50
240-270 .....	15.25-15.50	15.25-15.65	15.00-15.25	15.00-15.50	15.00-15.50
SOWS:					
U.S. No. 1-2-3:					
180-270 .....	14.50-14.75	14.25-14.75	14.50-14.75	14.50-14.75	14.50-14.75
270-330 .....	14.00-14.75	14.25-14.75	14.25-14.75	14.25-14.75	14.25-14.75
330-400 .....	13.25-14.75	13.25-15.00	13.25-14.25	13.25-14.25	13.00-14.50
400-550 .....	12.50-13.75	12.00-13.50	12.25-13.25	12.75-13.50	12.00-13.50

## SLAUGHTER CATTLE & CALVES:

### STEERS:

Prime:					
900-1100 .....	25.50-26.00	25.00-26.00	25.00-26.00	25.00-26.00	25.00-26.00
1100-1300 .....	25.50-26.50	25.00-26.00	25.00-26.00	25.00-26.00	25.00-26.00
1300-1500 .....	25.25-26.50	24.50-25.50	24.50-26.00	24.50-26.00	24.50-26.00

### Choice:

700-900 .....	23.00-25.00	23.75-25.75	23.25-25.00	23.25-25.25	23.75-25.50
900-1100 .....	23.50-25.25	23.75-25.75	23.25-25.00	23.25-25.25	23.75-25.50
1100-1300 .....	23.50-25.25	23.50-25.75	23.25-25.00	23.25-25.25	23.75-25.50
1300-1500 .....	23.25-25.00	23.50-25.50	23.00-25.00	23.00-25.25	23.50-25.25

### Good:

700-900 .....	21.00-23.50	21.75-23.75	21.00-23.25	20.50-23.50	21.00-23.75
900-1100 .....	21.50-23.75	21.50-23.75	21.00-23.25	20.50-23.50	21.00-23.75
1100-1300 .....	21.00-23.50	21.50-23.50	21.00-23.25	20.50-23.50	21.00-23.75

### Standard,

all wts. ..	18.50-21.50	20.25-21.75	18.00-21.00	18.00-20.75	18.00-21.00
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### Utility,

all wts. ..	16.50-18.50	18.00-20.25	16.50-18.00	17.00-18.00	16.00-18.00
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### HEIFERS:

Prime:					
900-1100 .....	24.25-25.00	24.75-25.25	24.75-25.25	24.75-25.25	24.75-25.25
Choice:					
700-900 .....	23.00-24.50	22.25-24.50	22.00-24.25	22.75-24.75	22.50-23.75
900-1100 .....	22.50-24.25	22.25-24.50	22.00-24.25	22.75-24.75	22.50-23.75

### Good:

600-800 .....	20.00-23.00	20.00-22.25	19.50-22.00	19.75-22.75	20.00-22.50
800-1000 .....	20.00-23.00	20.00-22.25	19.50-22.00	19.75-22.75	20.00-22.50
Standard,					
all wts. ..	16.50-20.00	17.00-20.00	17.00-19.50	17.00-19.75	17.50-20.00

### Utility,

all wts. ..	15.00-17.00	15.00-17.00	15.50-17.00	16.00-17.25	15.50-17.25
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### COWS, All wts.:

Commercial	14.00-15.50	13.00-16.00	15.00-16.00	15.50-16.25	15.00-16.00
Utility .....	13.50-14.50	13.00-15.50	14.25-15.25	14.00-15.75	14.00-15.00
Cutter .....	13.00-14.00	12.00-15.00	13.25-14.50	13.25-14.25	12.50-14.00
Canner .....	11.00-13.00	10.50-12.25	12.50-13.50	12.50-13.50	11.50-12.50

### BULLS (Yrsl. Excl.) All Weights:

Commercial	17.50-18.50	15.50-19.00	18.00-19.00	16.00-18.75	17.50-19.00
Utility .....	16.50-18.00	17.00-19.00	17.50-19.00	16.00-18.00	17.50-20.00
Cutter .....	14.00-17.00	15.00-17.50	16.00-17.50	15.00-16.00	15.50-17.50

### VEALERS, All Weights:

Ch. & Pr.	26.00	25.00	23.00	28.00-31.00	28.00-31.00
Std. & gd.	17.00-24.00	17.00-24.00	15.00-20.00	20.00-28.00	20.00-28.00

### CALVES (500 lbs. down):

Choice .....	21.00-24.00	21.00-24.00	21.00-24.00	21.00-24.00	21.00-24.00
Std. & gd.	14.00-22.00	14.00-22.00	14.00-22.00	14.00-22.00	14.00-22.00

### SHEEP & LAMBS:

LAMBS (110 lbs. down):					
Prime .....	19.00-20.00	19.50-21.25	18.75-19.25	19.00-19.25	19.25-19.50
Choice .....	17.00-19.00	18.00-19.50	18.00-18.75	17.75-19.00	18.00-19.00
Good .....	16.00-17.50	15.50-18.00	17.00-18.00	16.00-17.75	16.00-18.00

### YEARLINGS:

Good .....	14.00	14.00	14.00	14.00	14.00
EWE (Shorn):					
Gd. & ch.	3.50-4.00	3.50-5.00	2.00-4.50	3.00-4.25	3.00-4.00
Cull & util.	3.00-3.75	4.00-4.50	3.00-4.00	2.50-4.00	2.00-3.50



## CORN BELT DIRECT TRADING

Des Moines, August 31—  
Prices on hogs at 14 plants  
and about 30 concentration  
yards in interior Iowa and  
southern Minnesota, as  
quoted by the U. S. De-  
partment of Agriculture:

### BARROWS & GILTS:

U.S. No. 1, 200-220	14.75@15.25
U.S. No. 1, 220-240	14.75@15.25
U.S. No. 2, 200-220	14.50@15.15
U.S. No. 2, 220-240	14.50@15.15
U.S. No. 2, 240-270	14.25@15.05
U.S. No. 3, 200-220	14.10@14.75
U.S. No. 3, 220-240	14.10@14.75
U.S. No. 3, 240-270	13.80@14.65
U.S. No. 3, 270-300	13.35@14.20
U.S. No. 1-2, 200-240	14.75@15.25
U.S. No. 2-3, 200-240	14.35@14.90
U.S. No. 2-3, 240-270	14.10@14.90
U.S. No. 2-3, 270-300	13.50@14.45
U.S. No. 1-3, 180-200	13.25@14.75
U.S. No. 1-3, 200-220	14.50@15.00
U.S. No. 1-3, 220-240	14.50@15.00
U.S. No. 1-3, 240-270	14.10@14.90

### SOWS:

U.S. No. 1-3, 270-330	13.10@14.50
U.S. No. 1-3, 330-400	12.35@14.00
U.S. No. 1-3, 400-550	10.75@13.00

Corn Belt hog receipts,  
as reported by the USDA:

	This week	Last week	Last year
Aug. 25	43,000	37,000	32,000
Aug. 26	43,000	37,000	32,000
Aug. 27	25,000	28,000	29,000
Aug. 28	73,000	63,000	75,000
Aug. 29	62,000	62,000	64,500
Aug. 30	55,000	69,000	66,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Aug. 30, were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.00@25.00
Steers, good	21.50@23.00
Heifers, gd. & ch.	21.50@24.00
Cows, util. & com'l.	14.50@15.00
Cows, can. & cut.	12.50@14.50
Bulls, util. & com'l.	15.50@18.00

VEALERS:	Cwt.
Good & choice	18.00@22.00
Calves, gd. & ch.	18.00@20.00

### BARROWS & GILTS:

U.S. No. 1, 200/220	none qtd.
U.S. No. 3, 220/240	15.00@15.25
U.S. No. 3, 240/270	15.00@15.25
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	14.75@15.00
U.S. No. 1-2, 200/240	15.00@15.65
U.S. No. 2-3, 200/220	14.75@15.25
U.S. No. 2-3, 220/240	15.00@15.25
U.S. No. 2-3, 240/270	15.00@15.25
U.S. No. 2-3, 270/300	none qtd.
U.S. No. 1-3, 180/200	14.50@15.00
U.S. No. 1-3, 200/240	14.75@15.00
U.S. No. 1-3, 220/240	15.00@15.50
U.S. No. 1-3, 240/270	15.00@15.35

### SOWS, U.S. No. 1-3:

270/330 lbs.	14.50@14.75
330/400 lbs.	13.50@14.50
400/550 lbs.	12.50@13.75

LAMBS:	Cwt.
Choice	19.00
Good & choice	17.00@19.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Den-  
ver on Tuesday, Aug. 30,  
were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$23.00@25.35
Steers, std. & gd.	22.00@22.00
Heifers, gd. & ch.	21.00@23.25
Cows, utility	14.50@16.00
Cows, can. & cut.	12.50@14.25

### BARROWS & GILTS:

U.S. No. 1-2, 190/235	16.00@16.25
U.S. No. 1-3, 200/240	15.75@16.00
U.S. No. 2-3, 205/260	15.50@15.75

### SOWS, U.S. No. 1-3:

220/260 lbs.	13.75@14.65
418/475 lbs. 2-3	11.50@13.25

LAMBS:	Cwt.
Choice	18.25@19.00
Good & choice	none qtd.

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indi-  
anapolis, Tuesday, Aug. 30,  
were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@25.00
Steers, good	22.00@24.00
Heifers, gd. & ch.	20.50@24.00
Cows, util. & com'l.	13.50@15.50
Cows, can. & cut.	11.00@13.50
Bulls, util. & com'l.	17.00@19.50

### VEALERS:

Choice & prime	26.50@27.00
Good & choice	23.50@26.00
Stand. & good	19.00@23.50

### BARROWS & GILTS:

U.S. No. 1, 200/240	15.65@15.75
U.S. No. 3, 200/220	15.65@15.75
U.S. No. 3, 220/240	15.25@15.35
U.S. No. 3, 240/270	15.25@15.35
U.S. No. 3, 270/300	15.00@15.25
U.S. No. 1-2, 180/200	15.00@15.50
U.S. No. 1-2, 200/220	15.50@15.75
U.S. No. 1-2, 220/240	15.50@15.65
U.S. No. 2-3, 200/220	15.25@15.50
U.S. No. 2-3, 220/240	15.25@15.50
U.S. No. 2-3, 240/270	15.00@15.50
U.S. No. 2-3, 270/300	14.75@15.00
U.S. No. 1-3, 180/200	14.75@15.50
U.S. No. 1-3, 200/220	15.50@15.65
U.S. No. 1-3, 220/240	15.35@15.65
U.S. No. 1-3, 240/270	15.00@15.50

### SOWS, U.S. No. 1-3:

270/330 lbs.	13.75@14.50
330/400 lbs.	13.25@14.00
400/550 lbs.	12.50@13.50

LAMBS:	Cwt.
Choice & prime	16.00@19.25
Good & choice	14.00@16.50

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kan-  
sas City, Tuesday, Aug. 30,  
were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.75@25.25
Steers, good	22.00@23.50
Heifers, std. & gd.	20.00@22.00
Heifers, good	22.50@25.00
Cows, util. & com'l.	21.00@22.75
Cows, can. & cut.	14.00@16.00
Bulls, util. & com'l.	12.00@14.50
Vealers, gd. & ch.	17.50@18.75
Calves, gd. & ch.	19.00@20.00

### BARROWS & GILTS:

U.S. No. 1, 180/220	14.50@15.25
U.S. No. 3, 270/300	14.50@15.00
U.S. No. 1-2, 180/220	14.50@15.35
U.S. No. 1-2, 220/240	15.00@15.35
U.S. No. 2-3, 200/220	14.75@15.35
U.S. No. 2-3, 220/270	15.00@15.25
U.S. No. 1-3, 180/220	14.50@15.35
U.S. No. 1-3, 220/240	15.00@15.35

### SOWS, U.S. No. 1-3:

180/330 lbs.	14.00@14.75
330/400 lbs.	13.25@14.50
400/550 lbs.	12.75@13.50

LAMBS:	Cwt.
Choice & prime	18.00@19.50
Good & choice	17.00@18.00

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louis-  
ville on Tuesday, Aug. 30,  
were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.00@26.00
Steers, stand.	19.50@21.00
Heifers, gd. & ch.	20.50@24.00
Heifers, util. & std.	16.00@20.00
Cows, util. & com'l.	13.00@15.50
Cows, can-cut.	11.00@15.00
Bulls, util. & com'l.	17.00@19.00

### VEALERS:

Choice	27.00@28.00
Good & choice	23.00@26.00
Calves, gd. & ch.	18.00@22.00

### BARROWS & GILTS:

U.S. No. 1, 200/230	15.50@15.75
U.S. No. 1-2, 190/240	15.25@15.50
U.S. No. 2-3, 190/250	15.00@15.25
U.S. No. 2-3, 250/290	none qtd.

### SOWS, U.S. No. 2-3:

280/400 lbs.	12.75@13.75
400/600 lbs.	12.50@12.75

LAMBS:	Cwt.
Choice & prime	18.50@20.50
Good & choice	16.00@18.50

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the  
week ended Aug. 27, 1960 (totals compared), as report-  
ed by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area <sup>1</sup>	12,627	12,147	44,933	41,471
Baltimore, Philadelphia	8,749	2,009	23,366	4,363
Cincy., Cleve., Detroit, Indpls.	20,584	4,744	136,885	15,280
Chicago area	18,418	6,994	32,216	6,364
St. Paul-Wis. areas <sup>2</sup>	30,965	16,034	96,113	13,027
St. Louis area <sup>3</sup>	12,164	1,932	70,919	4,261
Sioux City—So. Dak. area <sup>4</sup>	22,705	...	73,844	11,738
Omaha area <sup>5</sup>	38,104	127	69,619	12,928
Kansas City	14,522	...	23,459	...
Iowa—So. Minnesota <sup>6</sup>	35,003	6,624	257,005	31,316
Louisville, Evansville, Nashville,	7,157	3,815	55,904	...
Memphis	8,307	6,310	24,558	...
Georgia-Florida-Alabama area	19,751	1,195	35,612	6,696
St. Joseph, Wichita, Okla. City	11,230	6,346	11,292	24,413
Ft. Worth, Dallas, San Antonio	18,310	192	16,169	24,603
Denver, Ogden, Salt Lake City	29,005	1,073	24,902	31,495
Los Angeles, San Fran. areas	7,727	483	16,050	5,327
Portland, Seattle, Spokane	315,328	70,225	1,012,846	233,281
GRAND TOTALS	290,188	61,300	1,049,519	222,261
Totals, same week 1959	...	...	...	...

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of  
steers, calves, hogs and lambs at 10 leading markets in  
Canada during the week ended Aug. 20 compared with  
same week in 1959, as reported to the Provisioner by  
the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS* Grade B <sup>1</sup>		LAMBS Good	
	All wts.		Gd. & Ch.		Dressed		Handyweights	
	1960	1959	1960	1959	1960	1959	1960	1959
Toronto	\$24.00	\$26.00	\$30.00	\$31.71	\$25.12	\$24.00	\$22.00	\$23.00
Montreal	23.35	24.30	25.25	29.25	25.77	24.20	20.00	20.00
Winnipeg	23.05	24.81	29.18	30.40	23.66	21.75	19.00	19.00
Calgary	21.20	23.85	22.40	26.45	24.00	20.60	16.65	17.80
Edmonton	21.35	23.60	25.00	27.20	23.90	20.70	17.50	17.50
Lethbridge	21.50	23.50	21.50	25.00	24.05	20.60	16.75	16.75
Pr. Albert	22.00	23.00	23.25	25.50	21.70	20.50	16.50	16.50
Moose Jaw	22.00	23.00	23.25	25.00	22.75	20.50		
Saskatoon	22.00	23.75	24.75	27.00	23.00	20.50	17.40	16.75
Regina	21.25	23.00	22.50	25.00	23.05	20.50	15.80	18.15

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Al-  
bany, Columbus, Moultrie, Thomasville, Ga.; Dothan,  
Ala., and Jacksonville Fla., week ended Aug. 27:

	Cattle and Calves	Hogs
Week ended Aug. 27 (estimated)	3,300	15,400
Week previous (six days)	2,824	14,800
Corresponding week last year	2,822	12,592

## CANADIAN KILL

Inspected slaughter of  
livestock in Canada, week  
ended Aug. 20, compared:

	Week ended Aug. 20	same week 1959
CATTLE	22,118	21,057
Western Canada	19,699	17,448
Eastern Canada	41,817	38,505
HOGS	41,255	55,222
Western Canada	55,489	80,151
Eastern Canada	96,744	135,373
All hog carcasses graded	107,373	145,595
SHEEP	5,272	6,370
Western Canada	8,528	7,060
Eastern Canada	13,800	13,439

## LIVESTOCK RECEIPTS

Receipts at 12 markets  
for the week ended Fri-  
day, Aug. 26, with com-  
parisons:

	Cattle	Hogs	Sheep
Week to date	228,000	284,500	89,200
Previous week	230,500	280,100	78,300
Same wk. 1959	218,400	325,500	82,100

## NEW YORK RECEIPTS

Receipts of livestock at  
Jersey City and 41st st.,  
New York market for the  
week ended Aug. 27:

	Cattle	Calves	Hogs*	Sheep
Salable	110	9	none	none
Total, (incl. directs)	1,191	140	16,705	8,702
Prev. wk.:—				
Salable	85	11	none	none
Total, (incl. directs)	1,014	180	15,193	5,351

\*Includes hogs at 31st Street.

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BOOTHS 81-82  
and for hospitality  
SUITE 1630W**

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There is really only one . . .***



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Balance-controlled by Flash Fusing!***



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THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960

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# The Meat Trail...



AMERICAN Humane Association's seal of approval, awarded to Swift & Company for 100 per cent humane slaughtering in all of its 39 plants, is held proudly by R. W. Record (left), Swift vice president of operations, as R. T. Phillips, executive secretary of American Humane Association, examines Swift's electrical stunning equipment at company's Chicago Stock Yards office. Award was presented on behalf of 507 anti-cruelty organizations.

## Dr. R. K. Somers Appointed Associate Director of MID

The appointment of Dr. ROBERT K. SOMERS to the position of associate director of the Meat Inspection Division, U.S. Department of Agriculture, has been announced by Dr. BYRON T. SHAW, administrator of the USDA Agricultural Research Service. Dr.



DR. R. K. SOMERS

Somers, who formerly directed inspection procedures and training for the MID, succeeds Dr. CLARENCE H. PALS, newly-appointed director of the division. Dr. Pals succeeds Dr. ALBERT R. MILLER, who has retired.

Joining the USDA in 1936 as a veterinarian in the brucellosis eradication campaign in Michigan, Dr. Somers served in subsequent field assignments in South St. Paul, Minn., and in Dubuque, Ia. In 1947 he was transferred to Washington, D. C., as assistant to the chief of the meat inspection service and area director for several midwestern and northeastern states. Becoming director of training for the MID in 1950, Dr. Somers also directed and supervised the radiological defense training

team that received one of the USDA's unit awards for superior service in May, 1960, for its work in providing effective radiological defense monitoring training to USDA personnel throughout the United States.

Dr. Somers received his doctor of veterinary medicine degree from Michigan State College in 1936. He is a member of the American Veterinary Medical Association.

## Felix Gehrman To Be Cited At AMI's 55th Convention

FELIX GEHRMANN, vice president and secretary of Reliable Packing Co., Chicago, will be cited at the 55th annual meeting of the American Meat Institute on the occasion of his 75th year of service in the meat packing industry. Gehrman will be the only recipient of the 75-year award at this year's AMI meeting in the Palmer House, Chicago, September 16-20.

Gehrman's career in the meat industry started in 1885 when, as a 15-year-old youth from Decatur, Ill., he went to work as a messenger boy for Anglo-American Provision Co., Chicago, being made a livestock buyer for that firm in 1893. Gehrman became an independent buyer in 1904, specializing in hogs.

Gehrman continued as a hog order buyer until 1922 when, with the late J. EARL THOMPSON, a hog commission man, he bought Strasser Packing Co., Chicago, and changed the name to Reliable Packing Co. JOHN E. THOMPSON has succeeded his father as president of the firm and Gehrman, who estimates he bought and shipped upwards of 21,000,000 hogs during his 75-year career, has retained his original corporate position as vice president and secretary.



Felix Gehrman in Reliable office.



OFFICIALS of American Meat Institute check final plans for AMI's 55th annual meeting to be held at Palmer House, Chicago, September 16-20. Left to right are: Herbert B. Bain, director of public information department; president Homer R. Davison, and vice president George M. Lewis. Lewis is general chairman and Bain is program chairman of 1960 meeting. About 7,000 meat packers and processors will attend the meeting.

## Tobin Gets Go-Ahead for New Plant Facilities at Albany

The board of directors of Tobin Packing Co., Inc., at a meeting late last week in the company's plant at Albany, N. Y., formally approved the letting of contracts amounting to approximately \$800,000 for new plant facilities at Albany. The authorization brings the total capital expenditures approved for the company this year to more than \$1,700,000.

The addition to the Albany plant will provide Tobin with the most streamlined packinghouse shipping facility in the country, said president F. M. TOBIN. "Our sales volume this year to date has been very satisfactory, and new territories which are now developing should materially increase our sales volume of 'First Prize' products," he told the board.

With plants in Rochester and Buffalo, N. Y., as well as Albany, Tobin Packing Co. claims to be the nation's largest regional meat packer.

In other action at last week's meeting, the board declared a regular quarterly dividend of 20¢ per



F. M. TOBIN





ABOUT 500 executives from the meat and other branches of the food business visited the new plant of Baltimore Spice Co. at Garrison, Md., on its opening recently. The new building has more than 45,000 sq. ft. for general offices, laboratories and plant. A separate structure houses extraction and distillation equipment. Enough land has been acquired to permit tripling the plant size. The company started in business in Baltimore in 1939. President of the company is G. C. Brunn. Ralph A. Brunn is the firm's executive vice president, and Allen Jones is the concern's vice president in charge of sales.

common share, payable October 1, 1960, to stockholders of record on September 15.

### Cuba Seizes Swift Plant

Cuba seized the \$5,500,000 Swift & Company meat packing plant in Havana without explanation late last week. An armed civilian militia took over the Swift offices in downtown Havana. The Swift seizure brought cash assets of American businesses confiscated by the Castro regime this year to more than \$850,000,000. An Armour and Company fertilizer plant in Cuba is among the U.S.-owned facilities that have been expropriated by the government.

### PLANTS

A new power plant, which cost more than \$1,000,000 and has taken about two years to install, has been placed in operation at the Madison, Wis., plant of Oscar Mayer & Co. The three-story-tall boiler and stoker unit was started by OSCAR G. MAYER, SR., chairman of the board, during official ceremonies. The new unit is capable of producing 125,000 lbs. of steam per hour, a 40 per cent increase over the previous power plant capacity.

Heard Sausage Co., Inc., Durant, Okla., has entered into a contract with the Searcy Industrial Development Corp., Searcy, Ark., to establish a sausage plant in that north central Arkansas city. HERBERT HEARD, president and general manager of the firm, explained that the Searcy plant will process sausage from the slaughter stage through packaging. A construction contract has been awarded to Charles Lovel Construction Co. of Searcy. The plant and equipment will cost about

\$60,000. The building will be completed about December 1. When operations begin, 20 workers will be employed. The Heard company now operates two plants in Texas in addition to its Oklahoma facility. Herbert Heard will move to Searcy because of its central location.

The Cudahy Packing Co., Omaha, recently completed renovating its sausage making and packing facilities at its Denver plant. New equipment installed includes an Emulsifier for smoother blending of sausage ingredients, a new casing stuffer, new refrigerating equipment for a holding cooler between the peeler room and cookers, plus additional cooler storage space. The smooth blend made possible with the automatic emulsification process has had a lot to do with the increased sales of the firm's Bar-S brand frankfurters, according to NELSON RUDDY, general manager at Denver.

Swift & Company, Chicago, has announced it is "definitely considering" construction of a meat processing plant in Clovis, N. M. The plant would employ about 150 persons and would slaughter approximately 1,200 head of cattle per week. According to Swift officials, final decision on the plant will depend largely on local cost advantages. Besides Clovis, several other state communities have been examined for a possible plant site by ROLAND WELBORN, director of commercial research for the Chicago meat packing firm.

John Englehorn & Sons, Inc., Newark, N.J., has announced plans to close its Philadelphia subsidiary, Englehorn Packing Co. The shutdown of the Philadelphia sausage manufacturing plant will affect

about 200 employees. The Englehorn firm, which has been operating the plant in Philadelphia for the past five years, hopes to sell the plant to another meat company which might rehire some of the workers.

### JOBS

The Rath Packing Co., Waterloo, Ia., has announced the promotion of GUNTHER F. DITZEL to the position of sales manager of the New England area. A Rath employee since 1949, Ditzel has been sales representative in Worcester County, Mass. since 1953. In his new position, Ditzel will supervise a force of 18 salesmen, covering all New England and New York state outside New York City from Rath's regional office in Boston. A native of New York City, Ditzel attended Syracuse University in Syracuse, N. Y.

ROBERT L. MORGAN has been appointed accounting manager of The Sugardale Provision Co., Canton, O., announced H. T. BLANDFORD, controller of the firm. In his new position, Morgan will be responsible for the budgeting and internal control functions of the company, in addition to his general accounting work. A native of Canton, Morgan attended the University of Akron, Akron, O. He most recently was employed in the Cleveland office of Arthur Young and Co., certified public accounting firm.



R. L. MORGAN

Armour and Company, Chicago, has announced two personnel changes within its grocery products division. GLEN S. JEFFRESS has been appointed Denver district manager, succeeding J. FRED JOHNSON, who is retiring from Armour after 37 years with the firm. Jeffress joined Armour in 1947 as a salesman in East St. Louis, Ill. H. B. BLAKEWOOD, an Armour employee since 1933, has been transferred from Columbia, S.C., to Birmingham, Ala., as district sales manager. Prior to his Birmingham appointment, Blakewood was assistant sales manager of the Greensboro, N. C., district with headquarters at Columbia, S.C.

### TRAILMARKS

DR. PHILIP G. WHITE, president of the University of Wisconsin in Madison, has announced that pledges and contributions toward the construc-



tion of a veterinary science research center presently amount to \$298,897. Included in the contributions are \$10,490 from the dairy cattle breeding cooperatives in Wisconsin; \$1,000 from Jones Dairy Farm, Fort Atkinson, Wis., and \$5,000 from Wisconsin Packing Co. in Milwaukee.

The board of directors of Armour and Company, Chicago, has called a special meeting of shareholders for October 14 to consider a proposal to merge Armour and Company, an Illinois corporation, and two wholly-owned subsidiaries, Armadel Co. and Ft. Worth Poultry and Egg Co., into Armour and Company of Delaware, also a wholly-owned subsidiary, president WILLIAM WOOD PRINCE announced. The board also declared the regular quarterly dividend of 30¢ a share, payable October 15, 1960, to shareholders of record on September 19.



W. W. PRINCE

DR. HAROLD H. COLE, professor of animal husbandry in the College of Agriculture, University of California, Davis, has been made a member of the "Order of the Golden Fleece" by the California Wool Growers' Association for his exceptional services to the sheep industry. The honor also was bestowed on ARTHUR G. BOYD, assistant director of the California Department of Agriculture, and W. C. JACOBSON, who formerly served as director of that department.

J. CLARENCE DREHER, JR., secretary-treasurer of Dreher Packing Co., Inc., Columbia, S. C., has been elected a member of the Columbia advisory board of directors of The Citizens and Southern National Bank of South Carolina. He is a former vice president of the southern division of the National Independent Meat Packers Association and now is a director of the South Carolina Meat Packers Association.



J. C. DREHER

Dreher served as a city councilman in Columbia from 1950 to 1954 and was mayor of the city from 1954 to 1958. He was graduated from the University of South Carolina in 1935

with a bachelor of science degree in business administration.

FRANK A. HENNEY, a supervisor at the Madison, Wis., station of the Meat Inspection Division, U. S. Department of Agriculture, retired recently. Henney served 36 years with the MID.

ARTHUR E. LARKIN, JR., a former vice president of Geo. A. Hormel & Co., Austin, Minn., recently was elected a vice president of General Foods Corp. Larkin left Hormel in 1958 to become marketing manager for the Maxwell House division of General Foods.

## DEATHS

ABRAHAM STRAUSS, 92, former wholesale meat dealer in New York City, died recently. Strauss established the New York City firm of Strauss & Adler, independent veal dealer, which he sold to Armour and Company, Chicago, in 1930. He served with Armour for 12 years as manager of the veal department and later managed the Brooklyn slaughterhouse of Emanuel Strauss & Sons, founded by his son and grandsons. At the age of 88, he became a salesman for Berliner & Marks, veal wholesaler, in New York City.

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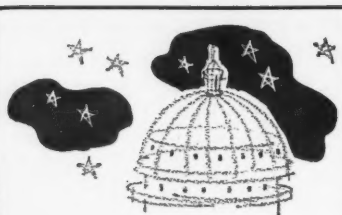
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## President Is Expected to Sign Medical Care Bill

The conference report on the bill (HR-12580) to provide medical care for the aged was cleared by the Senate August 29, sending the measure to the President, who is expected to sign it. The bill provides for increased federal contributions to the states to permit expansion of medical care under old-age assistance programs. In addition, it provides for a new federal-state program under which medical care will be provided for elderly persons not on public assistance and who are not able to meet their medical care costs.

A number of changes also are made in the Social Security law. Persons on Social Security may earn up to \$1,200 a year without losing any benefits, just as under present law. If a beneficiary earns between \$1,200 and \$1,500, 50¢ in benefits will be withheld for each \$1 in earnings above \$1,200. If a beneficiary earns more than \$1,500, 50¢ in benefits will be withheld for each \$1 in earnings between \$1,200 and \$1,500, and \$1 in benefits will be withheld for each \$1 of earnings above \$1,500.

Cost of the plan is estimated at \$263,000,000 the first year and \$520,000,000 in subsequent years. The federal share of the cost will be about \$200,000,000 the first year and \$340,000,000 per year thereafter. Standards for payment will be set by the states, subject to federal approval.

## Essex Packers Reports Fiscal 1960 Improvement

New records were established in dollar sales and tonnage by Essex Packers, Ltd., Hamilton, Ont., in the year ended April 2, 1960, each showing an increase of 25 per cent over the previous year, president H. Poworoznyk reported. Net profit rose to \$182,626 from \$39,154 in the year ended March 28, 1959.

Introduction of new products, additional sales territories, an intensified advertising program and a more efficient, modern delivery service were some of the features that contributed to the past year's improvement, Poworoznyk explained.

## Dog's Life Looks Up

A ban on the sale of dog meat for human consumption was imposed in Taiwan on September 1. Dog meat is a delicacy to some Chinese. Its sale led to so many complaints about dog thefts that the Taiwan government decided to prohibit the practice, according to a Reuters report.

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Most desirable corner in Fulton Market. Formerly occupied by a leading packer. Available now. Fireproof building—total space on first floor, mezzanine and basement, 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire fronts of building facing Green and Fulton Streets. Side-walk-to-basement elevator.

For full particulars, write Fulton-Green Corporation, 9 W. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1968.

### MODERN PLANT: FULLY EQUIPPED

50' x 65', on land 51' x 155'. Suitable for all branches of meat business except slaughtering. Tracked concrete cooler 25' x 50'. Concrete freezing room 10' x 18'. Retail department 25' x 50' etc. Priced low.

### GIANT MEAT MARKET

12625 West Dixie Hwy. North Miami, Florida

### COLD STORAGE PLANT

#### FOR SALE OR LEASE

18,155 sq. ft. of freezer space plus 15,000 sq. ft. of paved parking. Originally built to U.S. Navy specifications and recently renovated. Located relatively close to the heart of Miami and immediately outside of the City Limits with County Taxes only. Serviced by a spur of the F.E.C. railroad R/W. Truck high platforms provide ample loading space. This plant available fully or partially equipped. For further details and brochure, contact:

Carl G. T. Monninger or

Edwin H. Browder

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### COOLER SPACE FOR RENT

Approximately 1500 square feet. Cooler space in U.S. Inspected plant, South East Chicago location. Available to responsible party for boning or fabricating operation. Financial assistance available. Inquiries confidential.

### FR-392, THE NATIONAL PROVISIONER

15 W. Huron St., Chicago 10, Ill.

### FOR SALE OR LEASE MEAT PACKING PLANT

City Inspected, Northern Ohio, Capacity 100 Cattle or 350 hogs daily; 150,000 pounds sausage and smoked meats weekly. FS-394, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### NEW—MODERN—PACKING HOUSE

Beef kill 125, Hogs 250, daily. Built to government specifications. Also a modern sausage kitchen. Other data available. Address P.O. Box 962, Scottsbluff, Nebraska.

PIG PARLOR: Producing 1500 annually. 700 on hand. Home and 60 acres of ground. All modern. LOWELL DUNIGAN, Owensville, Indiana (hog farm)

## PLANTS WANTED

INEDIBLE RENDERING PLANT: Any location considered. Give complete details as to facilities, tonnage, price, competition, etc. PW-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Approximately 10,000 sq. ft. in Philadelphia area for food processing plant. Preferably with live steam available. W-414, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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and ALLIED FOOD INDUSTRIES

### PRICED TO SELL

Must be sold by Sept. 15th—1. Marolf 300 Ton Hydraulic Press with steam pump, has never been operated—\$2,000.00. 1. Standard Drier, 6' dia. x 55' lg. complete with drive and 20' oven with brick intact—\$1,000.00. 1. Marolf Junior #10 solid rotor hog, demonstrator, 17 x 14 charging opening, structural steel motor mounting frame, discharge screen with 1 1/2" rd. holes—\$1975.00. MAROLF & CO., INC., P.O. BOX 3826, SEATTLE 24, WASH.

### OVERWRAP MACHINE

FOR SALE: Fully automatic Schooler Wrapmaster. Overwraps with cellophane, wax or foil, plain or printed. No parts change for change-over to many sizes in one minute. Sizes range: Length 2 1/4" to 12", width 1 1/2" to 7 1/2", height 3/4" to 3". Variable speeds 27 to 55 per minute. Easily portable, weight 800 pounds. Only used 1 1/2 years, guaranteed perfect condition. Asking \$3,450.00. Write or call MODERN MAID PACKERS, Inc., Lebanon, Pa. CRestview 3-4519.

Buffalo Silent Cutter #54B, 400# capacity, 8 knives, 40 H.P. motor mounted on separate stand in back of cutter, center dump, all new bearings and movable parts, 3 sets of knives. Price \$1,000.00 F.O.B. Detroit. Kowalski Sausage Co., Inc., 2270 Holbrook Ave., Hamtramck 12, Mich.

FOR SALE: Baker-Perkins 200 gallon sigma blade mixers or shredders, jacketed, double arm, with or without motor. Lowest price ever. PERRY EQUIPMENT CORP., 1404 N. 6th St., Philadelphia 22, Pa.

ONE—SEELBACH CUT MIX 400 lb. capacity, complete with 2-speed motor & starter. Used less than two years. In good condition. Will be sold for highest offer. FS—372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIKE NEW: 1 ton insulated meat truck. BigBoy barrel lift, large galvanized boning table, 1 H.P. compressor, liver hanging truck, sausage truck, patty machine, 4 stainless steel sinks. Telephone VI-8-4406, Oak Park, Illinois

USED (ALSO NEW) FRICTION SMOKE GENERATORS FOR SALE. GREGG INDUSTRIES, 763 S. WAYNE PLACE, WHEELING, ILLINOIS TELEPHONE LE 7-0519

### COMPLETE PLANT

OF TWO 4' x 10' JACKETED COOKERS AND DRYERS, ALSO INCLUDES GEAR HEAD MOTORS, CONVEYORS, CONDENSER ALL ELECTRICAL AND PLUMBING. IN USE 2 YEARS. CONDITION EXCELLENT. BEMEL SUPPLY, 5855 S. WESTERN AVE., LOS ANGELES 47, CALIF. TELEPHONE AX 4-1120.

### ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

# BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments.

### Current General Offerings

2837—BACON PRESS: Dohm & Nelke Senior model \$2,500.00  
2749—BACON WRAPPERS: (2) Globe mdl. GSVB, fully automatic, excellent condition—ea. \$2,350.00  
2809—BACON WRAPPER: FA-2, 3/4 HP. mtr., 60-65 pkgs/min., w/Roll Leaf Code Dater, brand new, in original crate \$12,000.00  
2808—SHRINK TUNNEL: Cry-O-Vac mdl. SC3, stainless steel unit \$800.00  
2807—CLIPPERS: (3) Cry-O-Vac  
1—mdl. HT-KS \$1,250.00  
1—mdl. CWC \$700.00  
1—mdl. OG-G \$175.00  
2699—BACON PERMEATOR: Boss #247, approx. 3 yrs. old, excellent condition \$1,650.00  
2723—SLICER: U.S. mdl. 175-SS, microfeed type, excellent condition \$750.00  
2748—HYDRO CUTTER: Weber mdl. AD922, 9" stroke for frozen block 8" x 22" with 5 HP. 220/440 V. 3 phase, 60 cycle motor. Bids Requested  
2795—FROZEN MEAT CUTTER: Seybold type 6YAA, w/automatic feed 3 HP. \$500.00  
2754—SILENT CUTTER: Buffalo #44B—with 20 HP. 220-440 V. 3 phase, 60 cycle motor—\$750.00  
2836—TEE CEE PEELER: w/Stringaway attachment. Excellent condition \$1,250.00  
2740—MINCEMASTERS: (2) Griffith ea. \$2,250.00  
50 HP. \$700.00  
2827—GRINDER: Buffalo #66-B, 25 HP. 220-440 V mtr., silent ch. dr. (Ser. #447857) \$725.00  
2828—SMOKEHOUSE: Julian 6-cage, 14' L x 8' x 8 1/2" high, stainless steel doors, 5 HP. blower, smoke generator, damper, stainless ducts \$1,250.00  
2750—STUFFER: Buffalo 200# cap., w/air piping, stuff. valves & air compressor \$600.00  
2725—STUFFER: Buffalo #54 hand stuffer, used only 6 mos., about 4 yrs. old—excellent condition \$275.00  
2344—BACON SKINNER: Townsend #52, recently reconditioned \$1,950.00  
2759—CALF TROLLEYS: (30) Globe—ea. \$45  
2813—STICK WASHER: Globe, with motor \$375.00  
2771—CURB PRESS: Anco #614, 300 ton cap., w/#618 electric Pump \$250.00  
2768—CURB PRESSES: (2) French Oil, 1130 ton, 84" curb, 1-w/Union Hyd. steam Pump; 1-w/Worthington elec. pump, excellent condition \$7,500.00 on foundation  
2875—HOG: Mitts & Merrill CRB-12, 2-sets knives, 40 HP. mtr. & controls \$1,650.00  
2823—PICKLE INJECTOR: Anco #992—\$2,500.00  
2801—RIETZ DISINTEGRATOR: RD-9, stainless steel fitted, 10 HP., reconditioned \$850.00  
2770—TRIPE SCALDER: Le Fiell, 3' x 3' cyl. 2 HP. mtr., very good cond. \$850.00  
2773—HOISTS: (3) Budnit, 500# cap.—ea. \$115.00  
2776—HOG SNOOT PULLER: Boss #95, 2 HP. \$150.00  
2777—HOG UNSHACKLER: Boss #103, 1 1/2 HP. motor. Good condition \$125.00  
2729—CARCASS SPLITTER: Kentmaster, mdl. 151, 3 ph. 40 cv. 270 V mtr., good condition \$475.00  
2777—PORTABLE ECONOMY PLATFORM HOIST: (Incl. Drum or drum loader) Ser. #TLU71161 with 1 1/2 HP GE mtr. 220 V 60 cy. 3 ph.—\$550.00  
2811—GRINDSTONE WHEELS: (3) ea. \$100.00  
48" x 4" \$750.00  
2783—TANK: Stainless steel, 1,000 gal. \$750.00

Special Offerings—prices sharply reduced  
454—HAM WASHING CONVEYOR TABLE: stainless steel mesh conveyor 28 1/2" x 30" long, alv. frame, stainless washing cabinet, 2 HP. TE mtr. & reducer \$650.00  
284—CABINET SMOKEHOUSE: stainless steel. O.A. 11 1/2" x 11' x 9' high. 2-compartment arch 9' x 6 1/4" x 8' w/oil coils, etc. \$750.00  
486—BELLY TRIMMING CONVEYOR TABLE: dbl. white Neoprene belt conveyors, alv. frame, O.A. 20' x 36" x 42" high, 1/2 HP. mtr. belts 3' wide, little used \$450.00  
150—HASHER-WASHER: Anco, 14" x 17" opening 10' x 30" diam. cyl., 7 1/2 HP. \$750.00

Watch for announcements of complete Packing Plant liquidations to be included in our future ads.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

# BARLIANT & CO.



# CLASSIFIED ADVERTISING

[Continued from page 107]

## POSITION WANTED

**CREDIT MANAGER:** Aggressive, with diversified experience in the meat and food packaging industry. Can assume full responsibility of credits and collections with experience in both domestic and export areas. Sales minded in credit approach, with top credit record performance. Can handle heavy detail, large volume. Office management background. Able correspondent. Major in control of accounts receivable. Resume on request. W-402, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**WANT TO RETIRE?** Want to protect your estate? Want to increase your profits? I am seeking management of a small or medium size packing plant with opportunity to acquire stock as part of salary, or bonus based on profits produced. South or southwest preferred. Successful record as manager and consultant. Present salary \$25,000 but more interested in future than current income. W-405, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MANAGER

**CAPABLE, aggressive, 28 years' practical experience.** Thorough knowledge of all phases of packinghouse management and operations, livestock buying through sales. Salary or profit sharing arrangement. W-406, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WILLING WORKER:** Wants change. Under 40, wide experience in sales, merchandising, manager of complete sausage operation, one of Big Three. Want to trade ability and experience for living wage. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Qualified working foreman familiar with all types of production. Excellent working record and references. Prefer Delaware Valley, Pennsylvania area. W-410, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT-MANAGER:** Accustomed to large packinghouse operations. 25 years' practical experience in leading position of hotel-restaurant-institution supply, portion control, beef boning operations. Know cost and yields, labor relations, industrial engineering and administration. Plant maintenance, refrigeration. Hard working, aggressive, conscientious, profit minded. Right hand man for top management. Can move within 30 days. W-383, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PURCHASING AGENT:** Aggressive young man experienced in all phases of packinghouse buying, seeks position with aggressive meat packer. Excellent references. Will relocate. W-397, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF SALES MANAGER:** Experienced, capable, aggressive. Now assistant beef sales manager for large midwest packer. 20 years' thorough experience, all phases. Excellent record. Resume or personal interview on request. W-377, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Thoroughly familiar with fresh meats and provisions, wholesale and institutional. New York metropolitan area. Excellent record. W-359, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**CASING MAN:** Experienced with all casing operations including chitterlings. Steady and reliable. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAN:** Practical knowledge of large and small operations. Will work 30 days on mutual trial. Prefer east coast. W-367, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### ASSISTANT BEEF COOLER MANAGER

For rapid expanding midwest packer. Exceptional opportunity for aggressive and experienced man, in beef cooler sales, primal cuts and boning. State qualifications, age and salary expected in first reply. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Wanted to handle our complete line of portion controlled meat items in the southeast. Advise experience in first letter to Box W-401, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### Spice and Seasoning SALES Representatives

Demand for products necessitates still further expansion of our recently completed modern plant. More representatives needed. Best research techniques and finest research facilities make this company a leader and still growing fast. Excellent earning opportunities—special bonus arrangement. Established territories still open. Write or come in and see us in complete privacy at AMI CONVENTION, PALMER HOUSE, Hospitality Rooms 860-861 Sept. 16-20.

### KADISON LABORATORIES

1850 W. 43rd St.

Chicago 9, Illinois

### SALES MANAGER

**OUTSTANDING OPPORTUNITY!** Middle sized Mid West plant, located in good livestock area, offers excellent opportunity.

We are looking for a sales manager who is a sound thinker and efficient planner with a knowledge of packinghouse sales who will accept the responsibility for sales growth. The man we are looking for is probably the top man in a small company looking for a greater challenge or second man in a large company looking for advancement. We are not interested in "hot-shots". We want a man who is a builder of people as well as business. This man must have adequate experience and will be given full authority. Address replies to W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

### SALES MANAGEMENT

**TWO OPENINGS:** As a result of reorganization of Sales Division for achieving planned growth of South Ohio full line packer. Experience supervising meat salesmen in field or as assistant sales manager is essential. We want managers with ability to plan and achieve results. We will pay good base and incentive compensation, and relocation expense. If you want a permanent growth opportunity write us briefly of your background in confidence. W-398, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PLANT MANAGER

**TO MANAGE:** And supervise the complete production operation of a medium sized east Pennsylvania hog slaughtering and processing plant. Thorough knowledge of pork operation, sausage production, cost control, and employee relations required. High salary and profit sharing. Send a resume of qualifications and salary requirements to Box W-399, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PROGRESSIVE:** Texas packing company desires an experienced hog and beef kill-floor foreman. Age to 45. Only experienced persons will be considered. Exceptional opportunity for aggressive man. Write giving full particulars to W-408, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., or write to Personnel Manager, Roeglein Provision Company, 1700 S. Brazos, San Antonio, Texas.

**INDUSTRIAL ENGINEER:** Man wanted capable of maintaining and setting of standard in a medium size beef, pork and canning plant. This plant is located in a southern city of 10,000. W-389, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE FOREMAN:** Man 25 to 35 years of age. Experience necessary for operating mince master, linking machines, smokehouses, curing, making boiled and boneless hams. Must be efficient, sanitary minded, practical and steady.

GRIFFITH PROVISION COMPANY INC.

P. O. Box 218

Downs, Kansas

### OPERATIONAL RESEARCH

**NEW IDEA:** For progressive packers, smooth out operations, up-grading of jobs, increased production, new methods, beef rail dressing, pork and sausage. For more information write to Box W-396, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hardware, ga'skets and hinges, refrigerated truck curtains and freezer door curtains. P. O. Box #163, Reading, Ohio.

## HELP WANTED

**MAN WANTED:** To take charge of cow department. Must be responsible. Good proposition for the right man. Wanted by Chicago meat packer. W-409, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER and GENERAL SUPERINTENDENT** wanted for small packer in southern Illinois. W-411, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ACCOUNTANT—OFFICE MANAGER:** Experienced in sausage manufacturing costs. Excellent opportunity with rapidly growing firm in the Twin Cities area of Minnesota. Submit complete resume to Box W-400, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. All replies confidential.

## MISCELLANEOUS

**EASTERN HOG CUTTER DESIRES SUPPLY OF DRESSED HOGS UP TO 10 LOADS PER WEEK.** W-393, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**WE ARE OPEN TO:** Make connections with established broker in New York to work with us on a split basis on beef and pork. E. G. JAMES COMPANY, 316 S. LaSalle St., Chicago 4, Illinois

### USDA—GOVERNMENT PROBLEMS? WE EXPEDITE LABELS (8 hour service)

Plans, Construction, Inspection, FDA, Sales Matters. We supply FASTEST GOVERNMENT MARKET information. Low cost: Monthly, hourly, per item.

JAMES V. HURSON  
609 Albee Bldg., 1426 G. Street., N. W.  
Washington, S. D. C. Telephone REpublic 7-4122

### IMPORTED MEATS

Large Company Packers of AUSTRALIAN & NEW ZEALAND FROZEN MEATS currently exporting to the U.S. market now seeking commission selling agents to sell distributive trade from warehouse stocks on exclusive basis. Good remuneration for right people and continuity of supply to successful men is our policy. Ideal opportunity for canned ham brokers or packinghouse commission salesmen selling jobbers and processors. BONELESS MEATS AND FABRICATED CUTS MANUFACTURED SPECIFICALLY FOR U. S. MARKET WILL BE MADE AVAILABLE IN LARGE U.S. CITIES TO RIGHT REPRESENTATIVES. Reply to Box W-412, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## SHEEP CASINGS

(AUSTRALIAN)  
DIRECT PRODUCERS & IMPORTERS.  
STOCKS ON HAND ALL SIZES.  
MILLIMETER

16/18  
17/19  
18/20  
19/21  
20/22  
21/23  
22/24  
23/25  
24/26  
25/27  
26/28

DEALERS INQUIRIES SOLICITED  
Box FS-403

The NATIONAL PROVISIONER  
527 Madison Ave., New York 22, N. Y.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

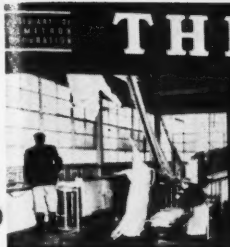
Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, SEPTEMBER 3, 1960



THE ALLBRIGHT - NELL CO.



ANCO  
NORMEL

OVAL IMMOBILIZER



ANCO TITLY BARRIER IN THE ROAD

60 GPM PER HOUR

# AMI CONVENTION

ANCO again invites AMI Conventioneers to  
visit —

**BOOTHS 9-10-11-12-13-14**

See new movies of ANCO equipment in action  
in —

**HOSPITALITY ROOMS 810-811**

**THE ALLBRIGHT-NELL CO.**

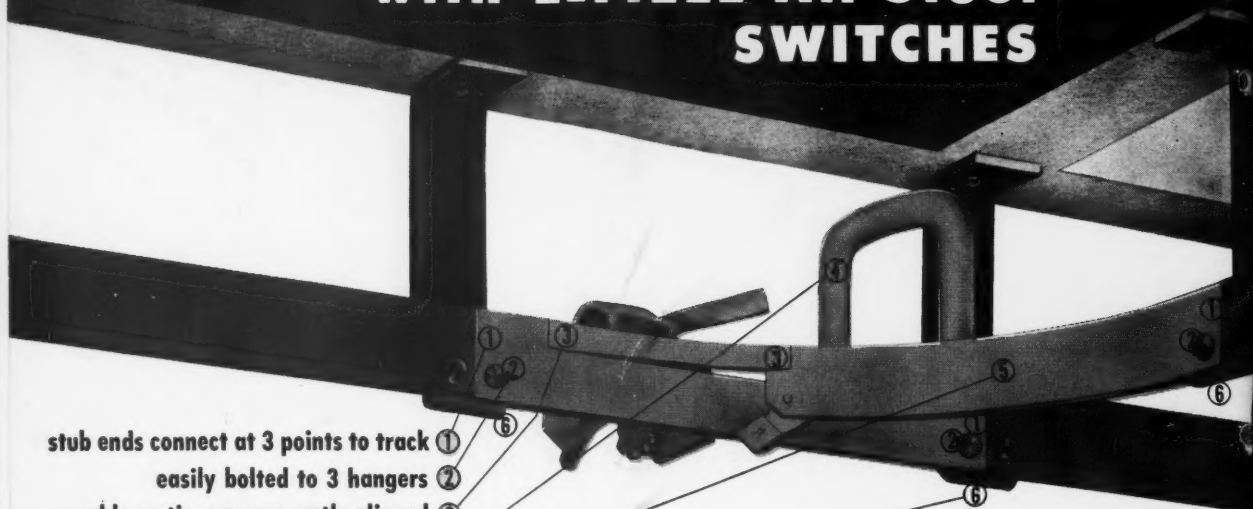
SUBSIDIARY OF CHEMETRON CORPORATION

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Save 75% Installation Time -

GET BUILT-IN ALIGNMENT

with LEFIELL All Steel SWITCHES



- stub ends connect at 3 points to track ①
- easily bolted to 3 hangers ②
- movable sections permanently aligned ③
- heavy steel yoke forms rigid unit ④
- complete track curve built in ⑤
- hanger lips support track and switch ⑥

without question

*Finest in the Industry!*

Built on different principle

- No curves to bend, no fitting required, no holes to line up, no corner blocks needed, nothing can break or get out of line.
- Exclusive heavy steel yoke holds point in rigid alignment vertically and horizontally.
- All LeFiell switches have identical dimensions and connecting holes. All connections are made on track center lines.
- Installation of new track system with LeFiell switches is simple. Three 2-hole or 3-hole track hangers are used to bolt switch into permanent alignment with track system. Save 75% of time installing as only simple cutting of track is necessary. Costs less installed than so called "less expensive" switches.

**YOU SHOULD INSTALL LEFIELL SWITCHES  
AND SAVE MONEY, SAVE TIME,  
GET YEARS OF UNINTERRUPTED SERVICE**

ALSO manufacturers of TRACK HANGERS, INCLINE CONVEYORS, KNOCKING PEN DOORS, HOISTS, ELEVATING PLATFORMS, SMOKEHOUSE DOORS, CAGES, TREES, TRUCKS, and other time and money saving equipment. WRITE FOR CATALOG to Dept. G.

**THREE STYLES AVAILABLE**

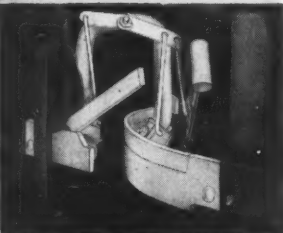


**GEAR OPERATED\*—  
trouble-free and rugged**

Switch is always fully closed or fully opened. Safety stop moves into place on one track as the other is opened preventing dropped loads. Lifetime trouble-free use.

**AUTOMATIC\*—no open  
ends, no dropped loads**

Weight and forward motion of approaching load along either rail actuates switch, closing one rail, opening other. Smooth safe action assured. No maintenance.



**AUTO. FOR DROP FINGER  
CONVEYOR SYSTEM\*—  
no more hand switching**

Switch mechanism above conveyor chain. All switching time saved. No delay in feeding conveyor. No jamming. Smooth trouble-free action.

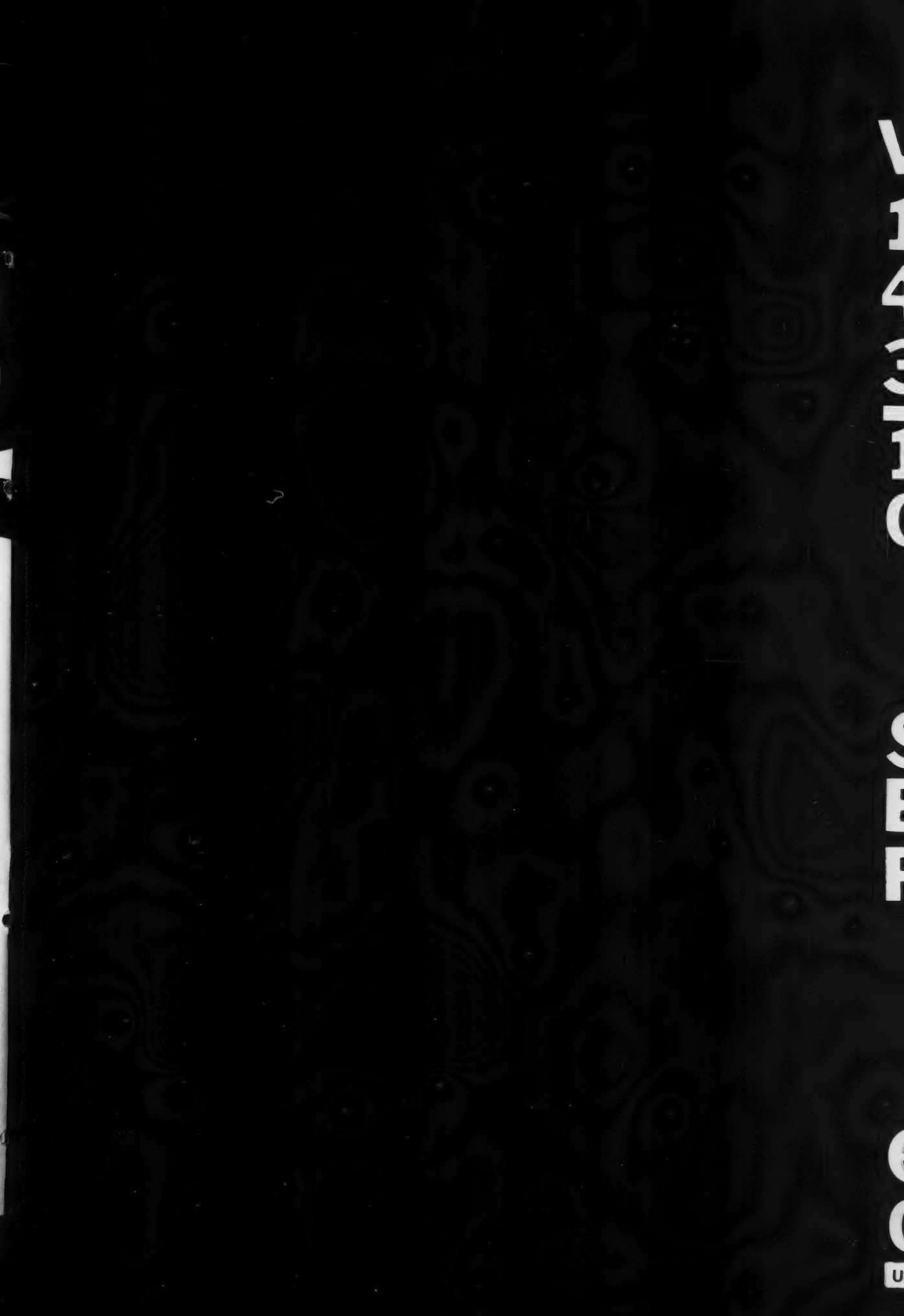
\*all switches available for 1/2"x2 1/2" or 3/8"x2 1/2" track

- gear operated and standard automatic switches available in 1R, 1L, 2R, 2L, 3R, 3L, 3 way R, 3 way L types.
- automatic cut-through and automatic 3-throw switches available.
- automatic conveyor switch available in 1R, 1L, 2R, 2L types, and for hangers with 13" drop. Can be made for longer drop.
- Le Fiell heavy duty steel switches also available for 1/2"x3" and 1-15/16" round bleeding rails.



1485P Fairfax Avenue, San Francisco, Calif.

Designers and Manufacturers of Meat Industry Equipment for Nearly Forty Years



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CHICAGO

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